



STEFLHOF

GEORG ANDERGASSEN



Lagrein Riserva

SÜDTIROL DOC ALTO ADIGE

Terroir: The „Palurisch“ terroir not far from Kaltern Dorf lies in a picturesque landscape sloping gently to the southeast, at barely 400 meters above sea-level.

Soil characteristics: Deep, medium-heavy, sandy, clayey soil.

Processing and vinification: Manual, from pruning to harvesting; fermentation in contact with the grape skins in a large wooden vat, decantation from the mace after 25 days, maturation for 26 months (50% in 2.200-liter French oak barrels and 50% in small wooden barrels).

Sensory characteristics: Characterized by delicate flavors reminiscent of black forest fruits, bitter chocolate, and vanilla nicely balanced on the palate by robust tannins. The robust nature and complexity of the terroir are perfectly reflected in this wine.

Recommendation: Very well-suited to accompany game meats, hard cheeses, chocolate, and cigars.

Vintage: 2016

Serving temperature: 18° C

Yield: 60 hl/ ha

Alcohol: 13,5% Vol

Storage life: 15 years

Harvest time: Late October

Acidity: 5,5 g/l

Residual sugar: 1,3 g/l

Area under cultivation :
10,000 m² on steep incline

Age of vines: 21 years

Training method:
Wire frames

Production: 600 bottles