ALTO ADIGE DOC LAGREIN 2024



TASTING NOTES

This Lagrein pours a deep purple color. On the nose, it is invitingly open and multi-layered with notes of violet, chocolate, ripe damsons and spices. On the palate, the wine is elegant with a velvety structure, tightly knit tannins and hints of bitter almonds.

Best enjoyed slightly below room temperature with game, grilled meat dishes or a juicy entrecôte steak. To enjoy this wine at its best, drink within 5 years.

Alcohol: 13,30 % vol. Total acidity: 5,00 g/l Residual sugar: 2,00 g/l

The iconic one. The perfect symbiosis of tradition and modernity.

IN THE VINEYARD

The grapes for our classic Lagrein mature in southfacing vineyards in the sun-blessed basin of Bolzano at an altitude of 260 m on vines that are deeply rooted in sandy alluvial soils.

IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 28°C for 8 days, the wine is aged in 30 - 50 hl wooden barrels.

MURI-GRIES

WINE ESTATE I MONASTERY CELLAR

