

ALTO ADIGE DOC
**LAGREIN
RISERVA**
ABTEI MURI
2022



The authentic one.
***A wine with structure,
finesse and character.***

TASTING NOTES

This single-site wine has an intensive, dark garnet color. It has a full and complex bouquet of ripe berry aromas, cherry and barberry and spicy notes of tobacco and leather and some liquorice, eucalyptus and forest soils. On the palate, the wine has structure and finesse and a soft and velvety character with well integrated acidity and firm tannins. A wine that fully reflects its origins, inviting with a long finish.

Best enjoyed slightly below room temperature with substantial dishes, especially meat and game. To enjoy this wine at its best, drink within 10 years.

Alcohol: 13,50 % vol.

Total acidity: 4,90 g/l

Residual sugar: 1,70 g/l

IN THE VINEYARD

The grapes for this wine flourish in our two monastery vineyards in the historical quarter of Gries-Moritzing in the Bolzano basin at an altitude of 250 - 280 m. Soils made up of alluvial materials overlie Bolzano quartz-porphry.

IN THE CELLAR

The top-quality grapes undergo temperature-controlled fermentation in stainless steel tanks at 30 °C for 14 days, followed by malolactic fermentation in stainless steel and aging in small wooden barrels for 14 - 16 months.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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