

KURTATSCH LAGREIN 2025

Lagrein is Alto Adige's oldest grape variety. It flourishes best in the deep, warm soils in Bolzano (the suburb of Gries) and the South Tyrolean Lowlands (Kurtatsch) that are made up of clay and sand as well as gravelly deposits from rivers and streams that break through porphyry, granite, mica schist, and limestone. With careful Kurtatsch care in the vineyard (reduced yields) and the cellar (controlled fermentation and partial aging in large oak barrels), selected lots of Lagrein yield a powerful, deep, dark red wine which is granted a solid contour by the full, juicy tannins. The meaty Lagrein fruit is accompanied by hearty notes of spice that give it a long, glowing finish.

TASTING NOTES

Volume: 13,0 % by vol. **Grape variety:** Lagrein **Vineyard location:** lower hills above Kurtatsch **Charateristics:** a rich, velvety, full-bodied red wine **Color:** dark garnet red **Total acidity:** 5,3 g/l **Residual sugar:** 2,4 g/l **Cellaring potential:** tree to five years, depending upon the vintage **Recommended pairings:** with red meats, game, wild poultry, aged cheeses **Serving temperature:** 16 - 17° C

TERROIR

Lagrein grows best in sandy, loamy soil at altitudes between 220 and 350 meters. This type of soil stores heat during the day, and releases it at night – the main benefit for the heat-loving Lagrein. The soil's clay content is also important for the development of Lagrein's characteristic spiciness.