

**Grape variety:**

Lagrein

**Site and soil:**

Two-thirds of the total come from the “Rubatsch” site at Terlan and one third of the grapes are grown in the “Seehof” site at Kaltern. Rubatsch is a south-west facing site at an altitude of 250 m above sea level where the soils consist of sand mixed with eroded porphyry rock, while the Seehof site overlooking the Lake of Kaltern is likewise situated at an altitude of 250 m with soils comprising sand and clay mixed with limestone gravel. Rubatsch yields wines of subtlety and elegance, while the body and structure derives from the Seehof soils.

**Vintage:**

2019 was not a year for volume, but in terms of quality it was very good and in some cases excellent. The new shoots appeared early, but cold and wet weather in April and May held back vegetation growth to such an extent that it became a late year. A long ripening period in combination with a golden autumn finally created the conditions for a great vintage. In the middle of October we harvested healthy, thick-skinned Lagrein grapes at ideal maturity for a yield of 28 hl per hectare.

**Winemaking:**

The fermentation with the skins took place in open-top oak vats started by yeasts naturally occurring on the grapes. Over two weeks the skins were pushed down into the fermenting wine daily as they rose to the surface, enabling us to gently extract colour and tannins. The young wine matured for sixteen months in barriques, of which one in five was new, during which time it developed mellowness and harmony.

**Bottled:**

12,850 bottles were filled in April 2021.

**Analytical data:**

Residual sugar: 1.3 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 5.9 g/l

**Description and food recommendations:**

Opaque purple in colour. An aroma of dark woodland berry fruits with ripe plum, elderflower syrup and liquorice provide an indication of the complexity this wine will attain with maturity. On the palate it is muscular, velvety and concentrated with assertive but ripe tannins.

Enjoy it at optimum maturity from 2021 to the end of 2026.

Serve: just below room temperature, 60 - 64 °C; in its youth it will benefit from decanting; serve in large Bordeaux glasses.

It is an excellent match for braised and quickly-fried meats, especially game and venison dishes and cheese.



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