



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:

2023 was a challenging year with weather conditions that were anything but easy. Thanks to great care, hard work, and meticulous attention to detail, we were ultimately able to achieve outstanding results. Our vines coped well with both the wet spring and the hot, dry summer, and the golden autumn helped us achieve perfect ripeness. Physiological ripeness, sugar content, and acidity are in optimal balance. Ripe fruit, a cool character, and moderate alcohol levels characterize this vintage. We were particularly pleased to be able to harvest the Lagrein in Rubatsch in early October at near-perfect physiological ripeness.

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:

12,800 standard bottles and 229 magnum were filled.

Analytical data:

Residual sugar: 0.3 g/l

Alcohol: 12.5 % vol.

Acidity: malolactic fermentation: 4.9 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 2027 to the end of 2033.

Serve: just below room temperature, 60 - 64 °F; 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.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR