

Product Fact Sheet November 2024



LAGREIN RISERVA 'GRIES'





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Method & Production

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a $controlled \ temperature \ and \ gentle \ agitation \ of \ the \ must \ in \ stainless \ steel \ tanks; \ malolactic \ fermentation$ and aging for 12 months partly in big wooden barrels (70%) and partly in barriques using one third new barrels (30%); blending three months before bottling.

Tasting Notes

Deep ruby to garnet red colour with a delicate shimmer of violet. The aroma reveals earthy, minerally notes masterfully underpinned with fruit components, with morello cherry and plum jam dominating. These peaty, spicy and yet velvety fruit notes also intrigue the palate, where this Lagrein Riserva presents itself with multilayered opulence and great complexity.

Food Matching

Combines well with roast chamois with root vegetables and with veal cheeks braised in Lagrein and served with root vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynami	c Vegan	Natural
Red Wine									
TE1021	Lagrein Riserva 'Gries'	Lagrein	2021	13.5%	Cork	6X0.75It No	No	Yes	No