



MONDEVINUM

S dtiroler Lagrein Riserva DOC 2018

Terroir and origins combined in our best Lagrein.
Charismatic, authentic and as powerful as an aurochs.

TASTING NOTES

Color: dark ruby red

Aroma: complex ripe fruit and floral notes of raspberry and violet together with mature aromas from the barriques.

Taste: full-flavored with a powerful tannin structure.

FOOD PAIRINGS

A wine for substantial dishes, ideal with game and dark meats.

VINIFICATION

17 days must fermentation in open steel tanks with agitation of the must. Malolactic fermentation in large oak barrels followed by aging in barriques for up to 18 months.

AT A GLANCE

Grape variety, age of vines: Lagrein, 16 years.

Site: Prutznai, 300 m a.s.l.

Soil: loamy gravel

Vine training: cordon training system,
near-natural integrated production.

SERVING TEMPERATURE 18 - 20 °C

OPTIMUM MATURITY at least 5 years

ALCOHOL 14 % vol

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR 0,3 g/l