



# KLASER

## Südtiroler Lagrein Cabernet Riserva DOC - Stoanadler 2017

The taste of Alto Adige – in the essence of our best grapes harvested with care. A velvety, full-bodied wine. Powerful and elegant like the golden eagle.

#### TASTING NOTES

Color: garnet red Aroma: complex aroma of blackberry and cherry. Taste: full and velvety on the palate with delicate tannins, restrained wood notes and a persistent finish.

### FOOD PAIRINGS

This full-bodied wine is ideal with game and dark meats and also as a meditation wine.

### VINIFICATION

15 days must fermentation in open steel tanks followed by malolactic fermentation in wooden barrels. The wine spends up to 18 months maturing in new and used barriques.

### AT A GLANCE

Grape variety, age of vines: 80% Lagrein, 20% Cabernet, 30 years. Site: Prutznai, 250 m a.s.l. Soil: loamy soil Vine training: pergola training system, near-natural integrated production.

#### SERVING TEMPERATURE 18 - 20 °C OPTIMUM MATURITY at least 5 years

ALCOHOL 13,5 % vol TOTAL ACIDITY 5,1 g/l RESIDUAL SUGAR 1,1 g/l

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