



NIKLAS

WEINGUT



KLASER

Südtiroler Lagrein Cabernet Riserva DOC - Stoanadler 2018

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 14 % vol

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 0,3 g/l