

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316

FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com



Castelfeder

SÜDTIROL · ALTO ADIGE

LAGREIN „RIEDER“

ALTO ADIGE DOC



VARIETY LAGREIN

VINEYARDS This elegant, indigenous grape variety grows only in Alto Adige. The vineyards are located on the lower slopes of Egna. (Gries). Lagrein can be made as a red wine if produced with skin contact, or as Rosè, if using the off-skin method.

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Loamy alluvial soils

YIELD 80 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After two gentle rackings a part of the wine ages in barrique barrels for 10 months.

TASTING NOTES The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Lagrein is ideal for red meats and roasts.

SERVING TEMPERATURE 20°-22°C

SHELF LIFE 5-6 years

WINE ANALYSIS	Alcohol	13.0 % by Vol.
	Acidity	4.8 g/l
	Residual sugar	2.5 g/l