

**Grape variety:**

Lagrein

Site and soil:

Two-thirds of the total come from the “Rubatsch” site at Terlan and one third of the grapes are grown in the “Seehof” site at Kaltern. Rubatsch is a south-west facing site at an altitude of 250 m above sea level where the soils consist of sand mixed with eroded porphyry rock, while the Seehof site overlooking the Lake of Kaltern is likewise situated at an altitude of 250 m with soils comprising sand and clay mixed with limestone gravel. Rubatsch yields wines of subtlety and elegance, while the body and structure derives from the Seehof soils.

Vintage:

2021 was a relatively late year. The harvest began on September 13 with Sauvignon Blanc in Lieben Aich and ended on October 20 with Cabernet Sauvignon in Manincor. The ripening period in particular was characterised by almost perfect weather, with sunny days and clear nights where it cooled down properly. So, the year 2021 is all about balance. Physiological ripeness, sugar ripeness and acidity are in an optimal balance. Ripe fruit, cool character and moderate alcohol characterise the vintage. At the beginning of October, we harvested our Lagrein. The yield per hectare was 47 hl.

The fermentation with the skins took place in open-top oak vats started by yeasts naturally occurring on the grapes. Over two weeks the skins were pushed down into the fermenting wine daily as they rose to the surface, enabling us to gently extract colour and tannins. The young wine matured for sixteen months in barriques, of which one in five was new, during which time it developed mellowness and harmony.

Bottled:

11,250 bottles were filled.

Analytical data:

Residual sugar: 1.1 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 6.1 g/l

Description and food recommendations:

Opaque purple in colour. An aroma of dark woodland berry fruits with ripe plum, elderflower syrup and liquorice provide an indication of the complexity this wine will attain with maturity. On the palate it is muscular, velvety and concentrated with assertive but ripe tannins.

Enjoy it at optimum maturity from 2023 to the end of 2028.

Serve: just below room temperature, 60 - 64 °C; in its youth it will benefit from decanting; serve in large Bordeaux glasses.

It is an excellent match for braised and quickly-fried meats, especially game and venison dishes and cheese.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan

Winemaking:

MANINCOR