



LAGREIN PETER ZEMMER

Grapes: Lagrein – Alto Adige DOC

Origin: This varietal, unique to Alto Adige, finds excellent growing conditions on gravel of limestone and porphyry, sand and clay in the vicinity of the winery. The extraordinary location and tender care of the vineyard offer the best conditions for the production of varietal and extraordinary quality.

Yield per hectare: 70 hl.

Vinification: The stems are immediately removed and the grapes are fermented at a constant temperature of 28 °C (82 °F) for about 7 days. The must is kept in regular contact with the skins through circulation pumping and gentle pressure from below. We thus achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine. After two gentle rackings, 70% of this Lagrein is aged for months in large oak barrels, and the remainder is aged in small casks of French oak (barriques) which are 2 - 3 years old. After blending, the bottles are filled and the wine is aged for some additional months in the bottle before it goes on sale.

Characteristic properties: A totally harmonious style, velvety, elegant with a clear fruity character.

Color: ruby red to dark garnet red

Bouquet: intense, complex, spicy aroma, with a fresh perfume of wild berries and violets

Flavor: very harmonious with a good lashing of tannin, a soft, velvety, round body with a light spicy finish

Recommended pairings: Red meats, roast, game, and hard cheeses

Serving temperature: 16 – 18 °C (61 – 64 °F)

Cellaring: 5 – 6 years

