

ANSITZ WALDGRIES

Lagrein Riserva

Hard outside and soft inside? That is the uncompromising Lagrein Riserva from Waldgries. Unmistakably varietal. Wild and muscular, fine and elegant. Almost like a human being!

*«I want my Lagrein Riserva to be expressive.
So I work with low yields and long maceration periods.»*

Christian Plattner

Variety 100% Lagrein

vineyards and climate The Gries site in Bolzano gives the wine its opulence and density, while the Furggl site in Ora adds strength and structure

soils Permeable alluvial soils, more loamy in places

Winemaking 1/3 in large wooden casks and 2/3 in barriques for 12 months
Special feature: long maceration lasting up to 35 days in large casks; 10 percent of the harvested grapes are fermented without crushing and destemming.

Serving temperature 18°C

Food pairings Braised and roasted dark meats, game e.g. venison, spicy hard cheeses

Aging Dark and cool (approx. 12-14°C) with minimum temperature fluctuations

Eye: purple with a black core
Nice to know: The Waldgries estate dates back to the 13th century. Christian's father Heinrich started bottling Lagrein Riserva in 1982.

Nose: chocolate notes, plum, hints of licorice

Palate: dense and firm structure, persistent elegant acidity, crisp Lagrein tannins

