

ANSITZ WALDGRIES

Lagrein Mirell

Mirell is more than the name of the lady in an old portrait belonging to the family. She is also a symbolic figure who watches over the careful selection of the best Lagrein grapes.

«Lagrein Mirell is the product of an uncompromising approach combining concentration, tannins and especially elegance. It is often said that Lagrein cannot be so elegant, but with old vines and minimum yields I prove that the opposite is the case.»

Christian Plattner

Variety 100% Lagrein

vineyards and climate Two thirds of the grapes come from S. Maddalena. They give the wine its concentration and elegance. One third is from Ora. Those grapes add body and structure.

soils S. Maddalena with glacial till and eroded porphyry soils; Ora with alluvial soils

Winemaking Barriques, long maceration lasting up to 35 days in large casks; ten percent of the grapes are harvested late

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: deep purple
Nose: ripe black cherry, forest floor, tertiary aromas, with an elegant hint of fine herbs
Nice to know: The Waldgries estate dates back to the 13th century. Lagrein Mirell was created in 1999 in an experiment with minimum yields. The wine is only produced in outstanding years.

Palate: dense and elegant structure, finely structured delicate tannins, persistent body

