

ANSITZ WALDGRIES

CHRISTIAN PLATTNER



Lagrein

This is our entry-level Lagrein, our welcome Lagrein, so to speak. We source the grapes for this wine from three vineyards. Each location brings different nuances, but above all, they represent the history of our winery. One vineyard is located in Gries, a district of Bolzano and it was Christian's grandfather's first vineyard. The second vineyard is in Auer/Ora, located south of Bolzano. Christian's father purchased it, and as so often, he had a good intuition. There, the Lagrein gains wonderful strength, which complements the other two vineyards perfectly. The third vineyard is right next to the Ansitz, arguably the warmest of the three. So, three vineyards, each representing a part of Ansitz Waldgries' history.

Winemaker note:

"I ferment 20 to 30 percent of the grapes with stems and stalks, giving the wine more grip. Before bottling, this Lagrein ages for 8 months in large oak barrels."

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Variety 100% Lagrein

vineyards and climate S. Maddalena, southeast to southwest slopes
at 250m above sea-level,
Mediterranean microclimate

soils Sandy soils comprising glacial till
and eroded porphyry

Winemaking Large wooden casks and used barriques
Special feature:
50 percent of the harvested grapes
are fermented without crushing
and destemming

Serving temperature 16-18°C

Food pairings Braised and roasted meats,
game, strong cheeses

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

Eye: deep purple with a hint of violet

Palate: dense and fulsome texture,
persistent elegant acidity,
velvety tannins

Nose: dark forest berries, chocolate notes,
sweetish aroma of the Alpine prunella flower,
with an elegant hint of fine herbs

Nice to know: The Waldgries estate dates back to the 13th century.
The vineyard was acquired by
Christian's grandfather Heinrich Plattner in 1932.
His father Heinrich started bottling Lagrein in 1973.

