



Vigna STEINRAFFLER Lagrein

This is a wine of unusual contrasts - on the one hand full-bodied and concentrated while on the other, time and again tasters are surprised at its positive rusticity combined with elegance. It is enormously deep in colour, dark garnet and almost black in the centre. Earthy, minerally and spicy on the nose, the fruit initially lurks in the background, then develops to form a complex aroma of ripe black plums. The spiciness follows through on the palate with the assertive complex mineral character once again emerging on the finish.

Our Steinraffler estate provides near perfect conditions for this native Alto Adige/South Tyrolean vine to thrive. In 1990 we set apart a portion of these vineyards to re-introduce a variety which had almost become forgotten in Alto Adige - Lagrein with short grape stems, grafted onto low vigour rootstocks and trained using the guyot trellising system. For us, the return of this old variety has symbolised a happy marriage between tradition and innovation.

Only the term "Vigna" guarantees the origin of a single-vineyard wine in Alto Adige.

HOFSTÄTTER CLASSIFICATION

Vigna

VARIETY

Lagrein

SOIL

Clay and gravel.

WINEMAKING AND MATURATION

On arrival at the winery the grapes are de-stemmed, after which the must is fermented together with the skins for approx. 10 days. In the final phase the temperature is allowed to rise a little in order to extract as much colour and flavour as possible.

The wine matures 15 months in small oak casks. A homogeneous blend is then made and the wine is matured for a further 7 months in large oak casks, followed by 12 months in bottle prior to release.

SERVING TEMPERATURE

15° - 17° C

FOOD CHOICES

Red meats, game, venison and cheeses.

AVAILABLE BOTTLE SIZES

