1735
WALDTHALER
WEINGUT ▫ TENUTA

LAGREIN RAUT ® 2019

Grape Variety: 100 % Lagrein

Appellation: South Tyrol DOC

Description: **A distinctive and authentic Lagrein with aromas of blackberry, delicate smoky notes and dark chocolate nuances.** Elegant rustic tannins and vibrant acidity create depth, energy and refined Alpine character.

Vinification: Alcoholic and malolactic fermentation in stainless steel. Only the heart of the free-run wine is used for the RAUT line. Aged for 24 months, half in barrique and half in 500-liter tonneaux (100% new oak), followed by 48 months bottle aging.

Growing Area: 250–270 m, Ora

Soil: Porphyry gravel

Yield: 3.500 kg/ha

Food Pairing: Perfect with boiled beef and horseradish, traditional game dishes and rich braised meats, carrying intense flavors effortlessly with elegance and remarkable structure.

Alcohol:	13,0 % vol.
Acidity:	5,5 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2035

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