1735
WALDTHALER
WEINGUT ▫ TENUTA

LAGREIN RISERVA 2022

Grape Variety: 100% Lagrein

Appellation: South Tyrol DOC

Description: **A layered and expressive Lagrein with notes of dark chocolate, ripe blackberry and juicy plum.** Vibrant acidity and refined structure create tension, freshness and remarkable drinkability.

Vinification: Alcoholic and malolactic fermentation partly in stainless steel and partly in concrete. Aged for 24 months: 85% in barrique and tonneaux (15% new oak), 15% in concrete, followed by 12 months bottle aging.

Growing Area: 250–270 m, Ora

Soil: Porphyry gravel

Yield: 8.000 kg/ha

Food Pairing: Perfect with braised beef cheeks, boiled beef with horseradish, traditional roast dishes and South Tyrolean bacon dumplings, complementing savory cuisine with depth and freshness.

Alcohol:	12,5 % vol.
Acidity:	5,5 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2032

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