

Alto Adige LAGREIN KRETZER Vendemmia Tardiva

„The profound rosé wine, partially aged in large wood barrels, quite opulent”



GRAPE VARIETY: Lagrein (short and long stemmed)

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: Pergola-trained

CROPPING DENSITY: 5.000 - 8.500 vines/ha

AVERAGE AGE OF VINES: 25 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July

HARVESTTIME: from the middle to the end of October

WINE MAKING PROCEDURES: a first part of the juice derives from the soft pressing of the grapes; a second part is obtained through racking off the must after a skin contact of 6 hours (saignée); a final part is extracted through the pressing of overripe grapes which are partially infected by botrytis; the juice is then clarified through natural sedimentation; further fermentation in stainless steel tanks at controlled temperature; the musts of high quality are aged in new oak barrels; malolactic fermentation is avoided; assemblage and bottling in February

COLOUR: pale ruby coloured wine

AROMA: on the nose it combines strawberries, raspberries, dried fruits and caramel notes

FLAVOUR: on the palate the wine is fruity, succulent, elegant, pleasantly sharp and incredibly fresh

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