



SÜDTIROLER LAGREIN GRANAT DOC

The "Granat" grows in two different vineyards, one of which brings strength and structure, while the other one brings delicacy and complexity. Together they blend into a harmonious wine.

„Our wines are allowed to have their rough edges, however, a gentle hand is required to tame the wild character of the Lagrein and to bring forth its elegance and finesse, which we consider a priority.“
Florian Gojer

VINEYARD

Auer: stony alluvial soil of the Adige river with a high porphyry content, Guyot training system.

Bolzano: Alluvial soil of the Eisack on a porphyry subsoil,

VINIFICATION

Hand-picked and gentle processing. Controlled fermentation in big oak barrels which are lightly toasted. Malolactic fermentation and further maturation in large wooden barrels.

TASTING NOTES

Dark crimson. It has blackcurrant and chocolate flavours with spicy notes. Meaty and full-bodied with distinct and warm tannins. Well-structured with pleasant acidity.

FOOD PAIRING

Excellent accompaniment to stews and game.

