



J. HOFSTÄTTER LAGREIN STEINRAFFLER

Region Alto Adige	Soil Clay and gravel	Elevation 275-352 m	Alcohol 14%
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Vineyard Vigna Steinraffler

Grape Varieties 100% Lagrein

Vinification 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.

Aging 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.

Tasting Notes 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.