

## J. HOFSTÄTTER LAGREIN

**Region**  
Alto Adige

**Soil**  
Clay and gravel

**Elevation**  
250-375 M

**Alcohol**  
13%

**Vineyard** Hill and Mountain Selection of Vineyards from both Estate and long-term growers.

**Grape Varieties** 100% Lagrein

**Vinification** 75% of the bunches are de-stemmed, while the remaining 25% are placed whole in the fermentation vats. Fermentation lasts 10 days, during which the skins and other solids are constantly kept loose and submerged in the must.

**Aging** 10 Months in Tank

**Tasting Notes** Full, bright ruby, almost black in colour, this is an extremely typical Lagrein, very easily recognisable. It is immediately impressive due to the excellent equilibrium between intensity and complexity, between aromas of spice and small woodland berry fruits and violets. Its fragrance is striking, clear, captivating and fresh. Very harmonious on the palate, with assertive but supple tannins, full, broad, velvety, round with subtle spice on the finish enlivened by palate-lifting acidity.

**Reviews** 2018 Vintage

**Vinous: 92 Points**

