



H·LENTSCH
WEINGUT-TENUTA



Best served with

South Tyrolean specialities such as Schlutzkrapfen and bacon dumplings, braised dishes, beef dishes (beef roulade).

Recommended glass type

Bordeaux glass

Serving temperature

16-18°C

Lagrein

DOC 2021

750 ml

The wine has a deep garnet red colour with a dense core and slight lightening on the edge. On the nose it has a marked intensity with aromas of ripe dark fruit (cherry, plum, blackberry), accompanied by a fine note of dark chocolate, a hint of herbs and a slightly earthy note. The wine is dry with velvety tannins. It has a powerful body and pronounced flavourful intensity; aromas of dark berries, coffee as well as fine toasted notes. With a very long finish, it is complex and persistent on the palate.

Information sheet

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| Vintage | 2021 |
| Grape variety | 100% Lagrein |
| Growing area | South Tyrol Bassa Atesina |
| Height a.s.l. | 320-350 m |
| Soil quality | medium light alluvial soil on red porphyry |
| Climate | continental |
| Slope orientation | West |
| Vine training method | Pergola - Guyot wire trellis |
| Harvest season | Mid-September |
| Vinification | Stainless steel barrel |
| Fermentation temperature | 25-28°C |
| Maturation in wooden barrels | 10 months in barrique - Tonneau |
| Bottle-ageing | 6 months |

Analytical data

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|---------------------|------------|
| Alcohol content | 13.0% Vol. |
| Total acid | 5.43 g/l |
| Residual sugar | 0.30 g/l |
| Sugar-free extracts | 27.40 g/l |