



**SCHMID  
OBERRAUTNER**

Weingut | Tenuta | Winery



## LAGREIN GRIES RISERVA ANTON

### Wine

<b>Name</b>	Lagrein Gries Riserva Anton
<b>Vintage</b>	2018
<b>Denomination</b>	Alto Adige DOC
<b>Quality line</b>	Riserva
<b>Grape/Variety</b>	100% Lagrein
<b>Provenance</b>	Gries – Bolzano
<b>Cultivation</b>	Espalier
<b>Grape harvest</b>	By hand
<b>Vinification</b>	Fermentation in stainless steel tanks and aging in barrique

### Wine description and information

With patience, our winery work on this “Riserva Lagrein” for over a year, in order to get a high-quality wine. The vinification of this native grape variety starts with a fermentation of 15 days in steel tanks and continues with an aging of 11 months in barrique. At the end of the long wait, we get a garnet red wine with a complex bouquet of cherry, plumes and spicy notes like dark chocolate and leather. A robust almost bitter finish contrasts the fruity flavour.

### Pairings

This reserve shows its best when it is combined with red meat or very tasty dishes like a venison goulash. Its ideal service temperature is 20°.

### Technical data

<b>Alcohol content</b>	13,5% Vol
<b>Residual sugar</b>	2,9 g/l
<b>Total acidity</b>	4,9 g/l