

Kellerei
Cantina **Terlan**

Tradition
Lagrein
2021



"Lagrein is doubtless one of the local heroes of South Tyrol and today, thanks to a combination of fruity aromas and spicy flavors plus velvety tannins, it is enjoying a veritable renaissance. This indigenous variety has its roots in the South Tyrolean town of Bolzano but it has been a regular on the Terlan wine list for several decades now, too."

Rudi Kofler



Wine

Provenance: Alto Adige - Italy

Doc denomination: Alto Adige

Variety: 100% Lagrein

Vintage: 2021

Yield: 63 hl/ha

Slope: 0- 10 %

Altitude: 250 - 290 m a. s. l.

Vinification

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

Wine character

Color: dark garnet red

Smell: The wine has an intensive aroma comprised of dried cranberries and morello cherry highlighted with a floral note of lilac and hints of laurel. Notes of a restrained chocolate aroma are also present.

Taste: Very juicy and harmonious, with a delicate texture and silky tannins, the Lagrein develops a rare opulence and is rich and velvety on the palate.

Simple pairings

A good combination with beef olives with creamed potatoes, or braised haunch of venison with red cabbage; also with hard cheeses like mature Parmesan.

More vintages

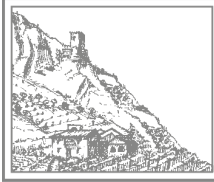
2021 - 2020 - 2019

Technical data

Alcohol content: 13.5 % vol

Residual sugar: 1.6 g/l

Total acidity: 4.9 g/l



Kellerei
Cantina **Terlan**

Tradition **Lagrein**

Vintage: 2021

After a snowy winter, spring brought a prolonged period of exceptionally dry weather. Low temperatures in March and April resulted in very late budbreak, which protected our vines from frost damage resulting from the numerous frosty nights in April. A cool and wet May ensured a good water supply for the vines. They began to blossom on the earliest and warmest sites at the end of May to the beginning of June, two weeks later than the long-term average. June was a month of high summer temperatures and little precipitation. As a result, fungal pressure in the vineyards remained very low. July, on the other hand, was marked by heavy precipitation and thunderstorms, which continued into August in places. The average daytime temperatures in August were not too high, which was extremely beneficial in terms of the fruit and vibrant acidity in the 2021 vintage.

On the earliest sites, the grape harvest began slightly late, on September 6, and the weather remained very good almost all the time.

The 2021 grape harvest was somewhat smaller in volume. But from the beginning there were indications of a very exciting vintage.



temperature

11,5°C



harvest

06th september
2021



rainfall

769,7 mm



sunshine

2.114 h

Aging

Cool storage at constant temperatures, high level of humidity and as little light as possible

Cellar temperature: 10 - 15 °C

Suggested glass

Bordeaux glass

Serving temperature: 14 - 16 °C



Climate

The high peaks of the main Alpine chain protect South Tyrol from the Atlantic winds and cold northerlies, while the region benefits from the Mediterranean climate from the south. That explains the pronounced differences between day- and night-time temperatures, which are the key to full maturity and elegant wines. To the south, a number of mountain massifs like the Adamello also have a protective function. As a result, annual precipitation is only about one-third of the average for the southern Alpine foothills, and the number of hours of sunshine is higher. The climatic conditions are not unlike those to be found in wine-growing areas like the Swiss Canton Valais.

When the sun rises behind the mountains east of Terlano on one of the year's 300 sunny days, it is already high in the sky as the wine-growing area has a westerly to southwesterly exposure. The lower atmospheric density permits more direct solar irradiation with less diffuse sunlight. That increases the difference between the slopes on the sunny and shady sides of the valley.

Microclimate in Terlano

Continental climate (**Cfa** Köppen-Geiger)

Annual sunshine hours: ø 2135

Maximum temperatures: 38,2 °C

Average temperatures: 12,9 °C

Minimum temperatures: -10,7°C

Annual precipitation: ø 558 mm

Average global radiation: 150,1 W/m²

Winds:

- North foehn: cool and dry down-slope wind

- Ora: valley wind system from the south, bringing in air from the Po Valley

Origin

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.