

MURI-GRIES®



ALTO ADIGE LAGREIN KRETZER DOC 2013

THE HISTORICAL ROSÉ

Goes well with

sausages, speck, mortadella, pasta and rice dishes, pizza, light fish dishes and with numerous traditional South Tyrolean dishes...

Drinking temperature: 10-12°C

Best consumed: within 2 years

Wine

Grape variety: Lagrein

Colour: fresh, pale cherry red

Aroma: fruity and clear with notes of cherries, raspberries and redcurrants, fresh and playful

Taste: full-bodied structure, pleasantly fine acidity, attractive freshness, youthful winy nature, juicy and drinkable, a rosé with a red wine character and a fresh, long finish

Vineyards

Bozen, 260 m above sea level

Sandy, deep alluvial soils, facing south

Vine training with guyot and pergel

Vinification

temperature-controlled fermentation in stainless steel at 19°C for 8 days, with 50% of the wine classically pressed and vinified like a white wine: the juice of the remaining 50% is left on the mash for several hours before fermentation.

Alcohol: 13,00 % Vol.

Total acidity: 5,90 g/l

Residual sugar: 3,50 g/l