

A.A. LAGREIN RISERVA "SEGEN"

The name "Segen", or Blessing, tells you everything you need to know. Along the Tappeinerweg trail, above the roofs of the spa town of Merano, the Segenbühel, with its majestic steep slopes, rises up - simultaneously the warmest and driest spot in Merano. This spot is a real blessing for wine lovers, since the soils, which are cultivated by hand, possess a unique ability to store heat. The soils are able to radiate the heat absorbed during the day throughout the night and thus produce the ideal ripening conditions. The slow growth of the vines plays its part in delivering impressive quality. Striking, complex and fruity, this indigenous grape vine comes into its own in an elegant and powerful Riserva that is typical of the variety.



RANGE:

Vineyard range and rare vintages



GROWING AREAS:

Merano
300-400 m



SOIL:

Porphyry, weathered



VINIFICATION:

The alcoholic fermentation occurs in a special tank for about 10-15 days, followed by a malolactic conversion. The ageing takes place in barriques and in large oak casks for 16 months.



WINE & FOOD:

with game, dark meat and hard cheese



SERVING TEMPERATURE:

18°C



AWARDS:

2014: Bibenda 2018: 5 Grappoli
2014: Vini Buoni d'Italia 2018: 4 Stelle
2015: Doctor Wine 2019: 95 points + Faccino
2015: Vini Buoni d'Italia 2019: 4 Stelle + Corona Pubblico
2015: Vitae 2020: 4 Viti
2016: Falstaff 2020: 92 points
2016: Doctor Wine 2020: 91 points



VARIETY:

Lagrein



YIELD:

42 hl/ha



AGE OF VINES:

10 - 25 years



TASTING NOTES FROM OUR WINEMAKER:

The colour is a dark garnet red. Complex and fruity nose of liquorice, leather, cherries and dark chocolate. Well-bound, noticeable tannins on the palate, elegant and soft with a long finish.



SHELF LIFE:

5 years +



ANALYSIS - VINTAGE 2017:

ABV: 14,5 %
TOTAL ACIDITY: 5,4 g/l
RESIDUAL SUGAR: 2,5 g/l