



Helen

Südtirol Lagrein DOC

The nose and palate of the Lagrein grape variety particularly reflect the soil and climate conditions of the vineyard site.

The grapes for this wine come from a vineyard on the southern edge of the Eisack/Isarco valley. The heavy rains of 1957 brought mud saturated moraines and rock gravel from the surrounding mountains down into the valley. This soil structure warms up during the day and retains the heat. A constant cool breeze from the Eisack/Isarco valley blows through the rows of vines. The combination of these natural influences gives the terroir of this vineyard its character.

The small size of the Lagrein grape berries gives the wine an unmistakable deep colour. The tannin structure is of medium intensity and velvety in style. It is matured for nine months in large French oak barrels.

Helene Ramoser was always enthusiastic about the deep, dark colour and spicy character of Lagrein. "Helen" was a woman with a strong character, just like this wine.

Vineyards:

Growing area: classic St. Magdalena area, 300 m a.s.l.

Training method: Pergola

Soil: loamy moraine debris, river gravel and sand inclusions through to the weathering of quartz porphyry

Grape: Lagrein 100%

Yield: 75 hl/ha

Vinification:

Method:

alcoholic fermentation and maceration at controlled temperature in French oak barrels for 10-14 days

Finishing:

malo-lactic fermentation and maturation in large French oak barrels