



# Gran Helen

## SÜDTIROL LAGREIN RISERVA DOC

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

The grapes for this wine come from a single parcel at the southern end of the Eisack/Isarco valley in the immediate vicinity of the city of Bolzano. Torrential rains in 1957 brought loamy moraine debris and broken rock from the surrounding mountains down into the valley. This rubble warms up in the south-facing plot over the course of the day and retains the heat. A cool, gentle breeze blows continuously from the Eisack/Isarco valley through the rows of vines. The combination of these natural influences gives the terroir of this plot its character. The small size of the Lagrein berries gives the wine an unmistakable deep colour. The tannin structure is of medium intensity and velvety in style. The 12-month finishing period in French oak barriques and tonneaux gives the wine additional structure and spice.

This Riserva has the term "Gran" added to its name. For this wine we use what we believe to be the best and highest quality grapes produced by our vineyards in a particular vintage.

Helene Ramoser was a woman of class and always attached great importance to quality. She was affectionately known as "Helen". In 1995 the Fliederhof pressed its first Lagrein Riserva. There were only two barriques, which Helen bought and gave to her son Stefan to develop this special wine.

### Vineyards:

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

**Training method:** Guyot, Pergola

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

**Grape variety:** Lagrein 100%

**Yield:** 65 hl/ha

### Vinification:

**Method:** maceration and alcoholic fermentation at controlled temperature in stainless steel vat for 10-14 days.

**Finishing:** malo-lactic fermentation in large French oak barrels, 12 months finishing in barriques/ tonneaux, followed by period of harmonisation in large wooden barrels.