

ANSITZ WALDGRIES

CHRISTIAN PLATTNER



Lagrein Riserva

Christian's grandfather was one of the first winemakers in St. Magdalena who believed in the potential of the Lagrein grape. In the past, it was neither common to plant an entire vineyard with Lagrein, nor to produce it as a single-varietal wine.

Then, in 1985, Christian's father took the next step. He produced a Riserva from old Lagrein vines - to carry this designation, the wine must mature for at least two years in barrel and bottle, resulting in a wine with more power, finesse, and complexity.

This wine shows that Anstiz Waldgries has always been a place of discoveries and new ideas.

Winemaker note:

"The grapes for the Riserva all come from vines that are at least 20 years old. The maceration period lasts for at least two to three weeks. Afterwards, the wine matures one-third in large oak casks and the majority in barriques."

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Variety 100% Lagrein

vineyards and climate The Gries site in Bolzano gives the wine its opulence and density, while the Furggl site in Ora adds strength and structure

soils Permeable alluvial soils, more loamy in places

Winemaking 1/3 in large wooden casks and 2/3 in barriques for 12 months
Special feature: long maceration lasting up to 35 days in large casks; 10 percent of the harvested grapes are fermented without crushing and destemming.

Serving temperature 18°C

Food pairings Braised and roasted dark meats, game e.g. venison, spicy hard cheeses

Aging Dark and cool (approx. 12-14°C) with minimum temperature fluctuations

Eye: purple with a black core

Palate: dense and firm structure, persistent elegant acidity, crisp Lagrein tannins

Nose: chocolate notes, plum, hints of licorice

Nice to know: The Waldgries estate dates back to the 13th century. Christian's father Heinrich started bottling Lagrein Riserva in 1982.

