KELLEREI BOZEN
CANTINA·WINERY

MAURITIUS

LAGREIN - MERLOT
2021

Südtirol · Alto Adige DOC

Lagrein and Merlot grapes of exceptional quality thrive on warm alluvial soils in the immediate vicinity of the modern winery building. Some of the best sites, wich are planted with old Lagrein vines, are blended with a small proportion of Merlot, between 10 and 20% depending on the vintage, to produce the wine MAURITIUS, which bears the ancient Latin name of the village. The result is a concentrated and powerful red wine. MAURITIUS is a unique character wine with international charm.

Grape varieties:	85 % Lagrein - 15 % Merlot
Soil:	Deep porphyry weathering soils of volcanic origin
Cultivation area / Altitude:	San Maurizio, Bolzano, 270 meters above sea level
Climate / Orientation:	South-Southwest orientation, perfect sun exposure, cool Dolomite winds
Average annual precipitation:	769 mm
Average age of the vines:	35 years
Training system / planting density:	Guyot, 6536 vins / ha
Yield:	42 hl
Harvest:	Selective manual harvest 29th Sep. - 7th Oct.

Vinification: Controlled fermentation on the skins in open wooden vats, gentle extraction through remontage, racking off the skins after 15 days, aging in first, second, and third-fill barriques for 12 months

Vintage description 2021: Late bud break protected against late frost damage, good water supply during flowering, which began at the end of May to early June. Moderate rainfall in midsummer, low fungal pressure, optimal weather conditions during harvest, healthy, fully ripe grapes with excellent acidity levels result in expressive wines with great aging potential.

Description: Dark garnet red with violet reflections, compact on the nose, with dark fruit, blackberry, and sour cherry, as well as a hint of licorice and black pepper. Powerful on the palate, precise, with a silky-delicate tannin structure and vibrant acidity, long, invigorating, salty finish.

Food pairing: Excellent with sautéed porcini mushrooms as well as veal fillet or beetroot gnocchi with brown butter, excellent with grilled lamb chops, brilliant with venison loin with wild mushrooms and potato Baumkuchen, as well as Korean barbecue.

Suggested glass:	Bordeaux Glass
Suggested serving temperature:	15 - 17 degrees Celsius
Ageing potential:	10 years and more
Fist vintage:	1998

Analytical Data

Alcohol:	13,5 % Vol
Residual sugar:	1,9 g/l
Acidity:	4,9 g/l