

WEINHOF
**KONRAD
OBERHOFER**
TRAMIN



LAGREIN

A Lagrein with characteristic bright ruby colour that makes this wine easily recognizable. It is strikingly balanced between spicy notes of wild forest berries and violets and fresh fragrances. On the palate it is harmonic and persistent, with refined tannins and a velvety and round body. The finish is slightly spicy with a very balanced acidity.

GRAPE VARIETY

Lagrein

SOIL

Clayey, gravelly, sandy soil

VINIFICATION

The grapes are destemmed and crushed and the must ferments for about 10 days at controlled temperature. During fermentation it remains in continuous contact with the skins. Towards the end of fermentation, the temperature is slightly raised to enhance extraction of colour, aroma, and flavour from the grape skins.

FOOD PAIRINGS

Speck, red meat, game and mature cheeses