



# GILFENSTEIN

## LAGREIN

The grapes ripen on Guyot on alluvial soils at an altitude of 300 meters above sea level. At the end of the ripening process, the destemmed whole-berry grapes are fermented in stainless steel tanks at a temperature of 24°C for approximately 15 days. Refinement and maturation are carried out in wooden vats for approximately 6 months. Its bouquet shows a great variety of aromas like licorice, vanilla pods, cloves, black tea and blueberries. Its soft tannins together with a good body donate longevity to this Lagrein.

Serving temperature: 16°C

Alcohol: 13% ABV