



TASTING NOTES

This Lagrein pours a deep purple color. On the nose, it is invitingly open and multi-layered with notes of violet, chocolate, ripe damsons and spices. On the palate, the wine is elegant with a velvety structure, tightly knit tannins and hints of bitter almonds.

Best enjoyed slightly below room temperature with game, grilled meat dishes or a juicy entrecôte steak. To enjoy this wine at its best, drink within 5 years.

Alcohol: 13,50 % vol. Total acidity: 4,80 g/l Residual sugar: 2,40 g/l

The iconic one. The perfect symbiosis of tradition and modernity.

IN THE VINEYARD

The grapes for our classic Lagrein mature in southfacing vineyards in the sun-blessed basin of Bolzano at an altitude of 260 m on vines that are deeply rooted in sandy alluvial soils.

IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 28°C for 8 days, the wine is aged in 30 - 50 hl wooden barrels.

MURI-GRIES

WINE ESTATE I MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.