

Friedberg Lagrein 2022


Producer


For almost a century, the grapes from the vineyards were delivered to the Neumarkt cooperative, of which the family was a founding member, and which was once housed in the winery's old cellar. Since 2015, Anton Felix has been making wines as his own cellar master under his own family name - independently of the cooperative, which has since been merged into Tramin.


Vintage report

Alluvial debris of slightly clayey limestone deposited at the end of the last Ice Age, located on a gentle north-south slope at 885 feet above sea level, provides the ideal soil for the approximately 30-year-old Lagrein grapevines. The 2022 vintage is marked by dark forest fruits and an unusually elegant texture for the variety. Balanced and expressive, this wine is both easy-drinking and deep.

Characteristics

 Dark berries, spice, and licorice

 structured yet smooth tannins; persistent finish

 Grilled meats or vegetables, cheese

Facts

Grape Variety Lagrein
Terroir Several single vineyard sites at 885 feet a.s.l. Post-glacial soils rich in dolomitic limestone.

Appellation Product of Italy
Vinifikation Spontaneous fermentation in large oak barrels, aging in tonneaux

Alcohol	Acidity
13 %vol	6 g/l



Art.No. BL6-22