
FRANZ GOJER LAGREIN 'GRANAT'



Region: Alto Adige, Italy

Appellation: Südtiroler Lagrein DOC

Vineyard Site: Furggl

Grapes: 100% Lagrein

Farming: Sustainable

Age of vines: Planted between 1995 and 2015

Altitude & Soil Type: 265 M, SE Facing, Porphyry/Alluvial

Typical Harvest Time: Early-Mid October

Maceration & Fermentation: 12 days maceration, controlled low temperature fermentation in big barrel with selected yeasts

Aging: Aged in big barrel for 8 months

Finishing: Sterile Filtered

Production: 12,000 bottles annually

Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

The Furggl vineyard in Auer/Ora consistently produces fruit with firm tannins and rich minerality, resulting in very distinctive, age-worthy wines. Notes of pomegranate and raspberry, with tea-tannins, distinct herbal notes, and a very long finish. Delicious with roast chicken, grilled salmon, or rich meat dishes.