
WEINGUT NIKLAS LAGREIN 'OXS'



Region: Alto Adige, Italy

Appellation: Südtiroler Lagrein DOC

Grapes: 100% Lagrein

Farming: Integrated Pest Management

Age of vines: Planted between 1985 and 2010

Altitude & Soil Type: 240-300 M, loamy gravel

Typical Harvest Time: End of September

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

Aging: 10 months in large oak barrels

Finishing: Light filtration, no fining or cold stabilization

Production: 10,000 bottles annually

Notes from Oliver:

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus in the Alto Adige, high up on the west side of a majestic valley that leads north through the Dolomites. Many of my favorite Italian white wines come from the Alto Adige, the German-speaking region in the far north-east of Italy, just south of the Austrian border. Dieter is a graduate of the famous enology school at San Michele, as was his father before him.

Lagrein is an indigenous grape variety that is used to make a wide range of different wine styles. Niklas' example is a delicious plummy savory drink with a hint of tannin on the finish and no noticeable oak (it does spend some time in larger neutral wood). These middle-weight Lagreins remind me somewhat of ripe Cabernet Franc from the Loire, and they are very useful table wines. It will keep for at least 3 years beyond release but in my experience is best drunk young.