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in front of a fireplace*

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## KLAUS LENTSCH LAGREIN RISERVA AMPERG



Klaus Lentsch is a descendant of a well-established and respected family of growers and enologists in Alto Adige. After receiving his training and upon completion of his studies, Klaus was the cellar master for several years in his uncle's winery, Alois Lageder. Amongst other programs, Klaus was mainly responsible for Alois Lageder's iconic red wine Löwengang Cabernet.

In 2008, Klaus decided to leave his uncle's winery to start his own project. He was able to secure some premium plots around his estate Amperghof and in the much sought after Hemberghof. Klaus believes in the benefit of low intervention winemaking in order to best highlight the care and respectful treatment given to the vines in his vineyards. The result can be enjoyed in his single varietal red and white wines, displaying the full range of aromas and complexity of top-quality Alto Adige vineyards.

### Viticulture

Alto Adige is a comparatively small wine-growing region that, despite its size, produces a considerable variety of wines with distinctive character traits. With 12.5 Ha under vine and a small production of 72,000 bottles per year, Klaus Lentsch is committed to low yields and high quality. The vineyards are situated at 400-600 m above sea level on sunny steep terraces, and planted in clay and gravelly soils. These conditions, along with Lentsch's commitment to sustainable farming and production methods make for enjoyable, high quality wines.



### Vinification

Hand-picked, selected grapes, fermented in oak barrel for four weeks, followed by Malolactic fermentation, aged in tonneaux and large oak barrels for one year. After bottling wait six months before it is released.





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<b>SKU:</b>	800063
<b>Region:</b>	Alto Adige, Italy
<b>Classification:</b>	DOC
<b>Vintage:</b>	2017
<b>Grapes:</b>	100% Lagrein
<b>Soil Composition:</b>	Sandy, stony, with porphyry-volcanic stratification
<b>Vineyard Training:</b>	Pergola & Guyot
<b>Density/Yield:</b>	75 Hl/Ha
<b>Fermentation:</b>	In oak barrel for four weeks, followed by malolactic fermentation
<b>Aging:</b>	1 year in tonneaux and large oak barrels
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1.2 g/l
<b>TA:</b>	6.5 g/l
<b>Free SO<sub>2</sub>:</b>	30 mg/l
<b>Total SO<sub>2</sub>:</b>	93 mg/l
<b>Bottles per vintage:</b>	13000

### Tasting Note

Deep purple in the glass, with a nose of sweet dark fruit, blueberries, ripe black plum, and floral with meaty notes and a hint of balsamic. On the palate dark fruit is balanced with acidity, grippy tannins and oak notes. Flavours of plum, dark berries, heirloom tomatoes with a touch of balsamic and pink peppercorns. Decant to open.

### Pairing Suggestion

It is a nice wine to relax with during cool evenings in front of a fireplace. It pairs well with charcuterie, especially Tyrolian speck, venison, red meats, and matured cheese. Delicious for a dinner of roast tenderloin of venison with a mixed berry sauce finished with a dusting of pink peppercorn.

### Sales Facts:

- Amperg is the name of the estate vineyard
- Klaus Lentsch is committed to sustainable farming and low intervention winemaking
- The Lagrein grapes come from the South Tyrolean lowlands, ideal location because of its porphyry soils.