



**K O R N E L L**  
FLORIAN BRIGL



# GREIF

Lagrein 2016

First vintage 2003

## TERROIR

Altitude	250 meters
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0 %
Pruning system	Guyot, Pergola
Vines/hectare	3500 - 6000
Yield/hectare	50 hl
Harvest	End of September

## VINIFICATION

Vinification : Fermented in stainless steel tanks for 15-18 days  
Maturation: 6-8 months in large wooden casks 50 hl  
Bottled: April 2017

## ANALYTICAL DATA

Alcohol	13,5 % Vol.
Residual sugar	1,5 g/l
Acidity	5,0 g/l

## TASTING NOTES

Color: Dark ruby red with violet reflexes.

Aroma: Invitingly intensive, fruity accents with an aroma of ripe blackberries, spicy with the aroma of bitter chocolate.

Flavor: Fresh and full-bodied with strong tannins, fruity and convivial, salty and juicy with a pleasant acidity and long finish.

Best enjoyed: With hearty meals of red meat and game, grilled meals and ripe cheese.

Serving temperature 16°C