Banville
Wine Merchants

Terlano

Porphyr Lagrein Riserva Alto Adige DOC

The signature mineral found in the deep red porphyric soil in the mountains of South Tyrol lends its name to this immensely structured wine.

Vinification: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in barriques for 18 months using one-third new barrels; blending three months before bottling.

Grape varieties : Lagrein

Altitude : 250-270m ASL

Exposure : South/Southwest

Soil : Light to medium free-draining gravel

Alcohol : 14%

Tasting notes :

Deep impenetrable ruby with violet reflections. This Lagrein selection is a multi-faceted wine. It reveals aromas reminiscent of morello cherry and bilberry, with notes of licorice, coffee beans, vanilla, clove and black tea, which makes it spicy and fruity at the same time. The wine is harmonious on the palate with very compact and concentrated, multi-layered flavors combining juicy fruit with spicy, peppery elements and a slightly sweet note of dark chocolate rounded off with silky tannins.

Press Notes

Decanter

2022	90 points

Robert Parker Wine Advocate

2020	92 points

Wine Spectator

2021, 2020	92 points

James Suckling

2022, 2020	95 points
2021	96 points

AG Vinous

2021	91 points
2020	90 points

Wine Enthusiast

2021	91 points
2020	93 points