





ALOIS LAGEDER


GEWÜRZTRAMINER 2018

Grape variety: Gewürztraminer


Description:

 brilliant, straw-yellow


 pronounced aromatic, fresh, ripen yellow fruit (mirabelle, apricot), fine exotical spices


 medium to full-bodied, juicy pronounced minerality, long aftertaste, dry
Best to be drunk: 1 - 2 years

Suggested food:

 as an aperitif or after dinner drink, with starters such as sausages, pâtés and terrines, Asian food, cheeses

Origin:

 vineyards in Magrè, Cortaccia, Terno and Isarco valley, 250 to 750 metres a.s.l. (820 - 2,460 feet)

 sandy, gravelly and, to some extent, loamy soil

Age of the vines: 9 - 53 years

Harvested: end of August - end of September 2018

Vintner partners: 14

Vinification:

Fermentation: temperature control, in stainless steel tanks
Maturation: on the lees in stainless steel tanks (approximately 4 months).
Partly whole cluster vinification.

Alcohol: 13.0% by vol.

Acidity: 5.5 g / litre

Bottled: February 2019

Release: March 2019

Bottle sizes: 0.375 l; 0.75 l

Label:

Every label of the Classical Grape Varieties features one of the winery's foundational values, symbolized through natural elements of the vineyards and cellar. The subject of this label stands for *Chaos - Movement - Form*.

