

Lagerer Gewurztraminer


ALOIS LAGEDER

Origin

Country	Italy
Wine Region	Alto Adige
Winery	Alois Lageder

Technical Data

Grape Varieties	Gewurztraminer
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification Partial whole cluster vinification. Fermentation under strict temperature control in stainless steel tanks.

Ageing Maturation on the lees in stainless steel tanks (for approximately 4 months).

Awards and Certificates



Organically certified.

Description

In Brief This grape variety originated in the village of Tramin in Alto Adige, so this wine is an authentic expression of its true home, enhanced by the biodynamic philosophy for growing the grapes, true to Lageder's vision.

Tasting notes Brilliant, straw-yellow colour. Pronounced aromatic character of apples, apricots and exotic spices. Medium to full-bodied, juicy and fresh with pronounced minerality. A long finish.

Food Pairing As an aperitif or after dinner drink, with starters such as sausages, pates and terrines, Asian food, cheeses.

Notes

