



ALOIS LAGEDER

KRAFUSS Pinot Noir 2013

Grape variety: Pinot Noir

Description:

👁️ garnet with a ruby shimmer

👃 pronounced bouquet, fruity (red and black berries) spicy, pepper, flintstone

👄 medium bodied, savoury-fruity, lively, silky
Best to be drunk: 3-10 years

Suggested foods:

🍴 white and red meat, poultry, duck, venison, cheeses

Origin:

⚡ Krafuss estate vineyard in the village of Appiano/Montagna
Altitude: 430 to 450 metres (1,410 - 1,480 feet)

🌿 Loamy, gravelly soil, calcareous glacial deposit soils

Age of the vines: 22 years

Harvested: 23 - 24 September 2013

Vinification:

Fermentation: spontaneous maceration

Maturation: malolactic fermentation in stainless steel tanks, maturation in small casks of 225, 300 and 500 litres

Alcohol: 13.5 % by vol.

Acidity: 4,9 g/litre

Bottled: May 2016

Release: February 2017

