




# ALOIS LAGEDER

## CONUS Lagrein Riserva 2016


**Grape variety:** Lagrein


**Viticultural practices:**

 farmed according to biodynamic methods of agriculture,  
Demeter certification


**Description:**

 cherry red with a ruby shimmer


 quite aromatic, fruity (plum),  
licorice notes, cacao, spicy, floral

 full bodied, intense, linear, well-balanced,  
silky, well integrated tannins  
Best to be drunk: 2-8 years

**Suggested foods:**

 red meat such as beef and lamb,  
venison, game, all kind of cheeses

**Origin:**

 "Sand" vineyard, located on the scree around the village of Magrè  
(alluvial deposit), altitude: 230 - 320 metres (750 – 1.050 feet) a.s.l.

 Gravelly, sandy soil with high content of dolomitic limestone

**Age of the vines:** 12 - 14 years

**Harvested:** 29 September - 12 October 2016

**Vinification:**

Fermentation: spontaneous maceration

Maturation: malolactic fermentation partly in stainless steel tanks  
and partly in casks

**Alcohol:** 12.5 % by vol.

**Acidity:** 6.5 g/litre

**Bottled:** July 2018

**Release:** January 2019

