



ALOIS LAGEDER

LÖWENGANG

Chardonnay


2016


Grape variety: Chardonnay


Viticultural Practices:

 farmed according to biodynamic methods of viticulture, Demeter certification


Description:

 clear, gold-yellow


 pronounced and intense nose,
fruity (pear, apricot, peach) fresh butter, woody

 full bodied, multy-layerd,
mineral, fruity, salty
Best to be drunk: 3-15 years

Suggested foods:

 all types of seafood,
white meat and poultry

Origin:

 the best, selected parcels owned by the Löwengang Estate,
situated in Magrè, altitude: 230 - 330 metres a.s.l. (750 - 1,080 feet)

 sandy and gravelly soils with a high content of limestone

Age of the vines: 22 - 72 years

Harvested: 2 - 27 September 2016

Vinification:

Fermentation: spontaneous fermentation in barriques

Maturation: on the lees in barriques (approximately 11 months)

Alcohol: 13.5 % by vol.

Acidity: 5.7 g/litre

Bottled: April 2018

Release: March 2019

Bottle sizes: 0.375l, 0.75l, 1.5 l

