



ALOIS LAGEDER


MIMUÈT

Pinot Noir Riserva


2016


Grape variety: Pinot Noir


Viticultural Practices:

 farmed according to biodynamic methods of viticulture,
Demeter certification


Description:

 garnet with a ruby shimmer

 subtly pronounced, fruity, spicy,
delicate woody taste


 medium bodied, elegant, light-footed,
silky, refined-bitter, fresh
Best to be drunk: 2 - 6 years

Suggested foods:

 white meat, poultry, duck,
venison, mild cheeses

Origin:

 Appiano, Cortaccia and Pochi
Altitude: 370 – 520 metres a.s.l. (1,200 -1,700 feet)

 glacial deposits, gravelly soil, with high content of limestone,
loamy in the upper soil

Age of the vines: 12 - 14 years

Harvested: 2 - 14 September 2016

Vinification:

Fermentation: indigenous yeasts

Maturation: partly in stainless steel tanks, partly in large oak casks and
partly in concrete vessels for approximately 12 months

Alcohol: 12.5 % by vol.

Acidity: 5.1 g/litre

Bottled: April 2018

Release: February 2019

