



ALOIS LAGEDER

ALOIS LAGEDER "CONUS" LAGREIN ALTO ADIGE DOC



PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

Winery Founded:

1823

Region:

Trentino-alto adige

WINE STORY

The name Conus, Latin for cone, is a reference to the talus cone above the winery's town of Magrè. This cone is an accumulation of rock and scree that has fallen off the dolomitic limestone cliff behind it, forming a gentle slope of loose limestone soil. Alois Lageder has been growing Lagrein grapes on the Magrè talus cone for more than a decade and has found that the calcareous nature of the soil is one of the keys to this wine's round and fruity character.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	On the Magrè talus cone (province of Bolzano)
ELEVATION:	230-320 meters
SOILS:	Sandy, gravelly, with a high content of limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Demeter-certified biodynamic
AGE OF VINES:	11-13 years (planted 2005-2007)
YIELD:	
GRAPES:	100% Lagrein
TYPE OF YEAST:	Ambient
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Filtered gently through pure cellulose
AGING CONTAINER:	Wooden casks and stainless-steel tanks
AGING TIME:	18 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	12,000 bottles in 2015
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12% (2015)	TOTAL ACIDITY:	5 g/l (2015)
RESIDUAL SUGAR:		EXTRACT:	24 g/l (2015)