



ALOIS LAGEDER

ALOIS LAGEDER MIMUÈT PINOT NOIR VIGNETI DELLE DOLOMITI IGT



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 Mimuèt comes from the Latin expression meaning "to my taste". Convinced that Alto Adige offers the best conditions for Pinot Noir, Lageder devotes special attention to this grape variety with the objective of producing wines with precision, lightness and a delicate structure. To do that, they experiment with cooler sites and focus on optimum timing for the grape harvest so that the grapes are still crisp and lively. That ensures the Alois Lageder Mimuèt Pinot Noir has the requisite freshness and liveliness. Demeter Certified Biodynamic

VINEYARDS & VINIFICATION

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|-------------------------------|---------------------------------------|
| VINEYARD LOCATION: | Appiano, Cortaccia and Pochi |
| ELEVATION: | 370 - 520 meters a.s.l. |
| SOILS: | loamy upper soil; dolomitic limestone |
| TRAINING SYSTEM: | |
| FARMING PRACTICES: | Demeter Certified Biodynamic |
| AGE OF VINES: | 17 - 42 years |
| YIELD: | 7,016 per hectare |
| GRAPES: | 100% Pinot Noir |
| TYPE OF YEAST: | Indigenous yeast |
| POST-FERMENTATION PROCEDURES: | |
| SECOND FERMENTATION: | |
| MALOLACTIC FERMENTATION: | |
| FILTRATION: | |
| AGING CONTAINER: | Large oak cask |
| AGING TIME: | 12 months |
| BOTTLE AGING TIME: | 6 months |
| PRODUCTION: | 41,000 bottles |
| VEGAN: | Yes |

TECHNICAL DATA

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|-----------------|--------|----------------|---|
| ALCOHOL: | 12% | TOTAL ACIDITY: | 5 |
| RESIDUAL SUGAR: | .1 g/L | EXTRACT: | |