



ALOIS LAGEDER

ALOIS LAGEDER "PORER" PINOT GRIGIO MITTERBERG IGT



WINE STORY

Porer Pinot Grigio is part of the Component line from Alois Lageder. Wine is an interplay between different components. With great attention to detail, we study the individual components in the vineyard and the cellar, combine them and create the conditions that allow these wines to develop. "Porer" is a winemaker's wine, all about the joy of experimenting and bringing different techniques together to produce a fascinatingly complex product. One part of the grapes was pressed immediately after harvest to keep the fresh flavors and aromas. Another part was kept on the skins for 15 hours and the third part was in contact with stems and skins for about one year, absorbing color, some tannin, and other rich flavor components.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Magrè & Salorno
ELEVATION:	230-240 meters
SOILS:	Stony, gravelly soil with a high content of limestone
TRAINING SYSTEM:	Pergola and Guyot
FARMING PRACTICES:	Demeter-certified biodynamic
AGE OF VINES:	12-29 years (planted 1989-2006)
YIELD:	
GRAPES:	Pinot Grigio
TYPE OF YEAST:	Ambient
POST-FERMENTATION PROCEDURES:	Partly held on fermentation lees until May; sulfuring as late as possible; a percentage stays in contact with whole bunches for 4-7 months
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	If necessary, fined with bentonite and filtered gently through pure cellulose
AGING CONTAINER:	Stainless-steel tanks and large wooden casks
AGING TIME:	9 months on the lees
BOTTLE AGING TIME:	2-6 months
PRODUCTION:	56,000 bottles in 2016
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

Winery Founded:

1823

Region:

Trentino-alto adige

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	4.7 g/l
RESIDUAL SUGAR:	1 g/l (2016)	EXTRACT:	19 g/l (2016)