



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

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| 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

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