

ALOIS LAGEDER

Mimuèt Pinot Noir












2021

\$41.50

* Suggested retail price



 Organic
  Biodynamic

	Product code	14753046
	Licensee price	\$36.09
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Trentino Alto Adige
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	12%
	Colour	Red
	Sugar	Dry
	Closure type	CORK-Natural



ABOUT THIS WINERY

Nature can be cultivated, but not easily tamed. While steeped in the landscape of Alto Adige (South Tyrol), which is shaped by timeless traditions of agriculture, Alois Lageder is equally open to the spirit of the modern world: his convictions have led him to opt for a way of life that is close to nature, and supports sustainable methods of operation.

TASTING NOTES

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.

PRODUCTION NOTES

Fermentation: indigenous yeasts.

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