














ALOIS LAGEDER

Alois Lageder Gaun Chardonnay 2021

\$34.50

* Suggested retail price

 Organic
  Biodynamic

	Product code	742114
	Licensee price	\$26.16
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Trentino Alto Adige
	Varietal(s)	Chardonnay
	Alcohol percentage	13%
	Colour	White
	Sugar content	2.2

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

Clear, bright gold-yellow with a green shimmer. Slightly aromatic, pronounced bouquet, fruity (apricot, mango) butter notes. Medium bodied, lively, juicy, restrained opulent, dry.
Best to be drunk: 2-6 years.

PRODUCTION NOTES

Fermentation: spontaneous fermentation.
Maturation: on the lees, partly in large casks and partly in stainless steel tanks (approximately 9 months).


ALOIS LAGEDER

