ALOIS LAGEDER

MIMUÈT
Pinot Noir
2019

Grape variety: Pinot Noir

Viticultural Practices:

farmed according to biodynamic methods of viticulture,
Demeter certification

Description:

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

Suggested foods:

white meat, poultry, duck,
venison, mild cheeses

Origin:

Appiano, Cortaccia and Pochi
Altitude: 370 – 520 metres a.s.l. (1,200 -1,700 feet)

glacial deposits, gravelly soil, with high content of limestone,
loamy in the upper soil

Age of the vines: 15 - 40 years

Harvested: 03. September - 10 September 2019

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

Alcohol: 11.5 % by vol.

Acidity: 5,2 g/litre

