



ALOIS LAGEDER

LEHEN SAUVIGNON BLANC 2016

| | |
|-------------------|---------------------------|
| Origin: | Italy, Margreid |
| Site: | Hof Lehen in Terlan |
| Varietal: | Sauvignon Blanc 100 % |
| Sea Level: | 370 - 510 m |
| Soil: | Porphyry volcanic rock |



Weather / Climate

| | |
|----------------------|--|
| Seasons 2016: | Spring flowering frost Summer mild September harvest dry |
|----------------------|--|

Cellar

| | |
|---------------------------------|---------------------------|
| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous steel tank |
| Maturing: | steel tank |
| Time on the Fine Yeast: | 9 month(s) |

Data

| | |
|----------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Certificates: | bio-dynamic |
| Allergens: | sulfites |

Winery

Alois Lageder | Grafengasse 9 | 39040 Margreid | Italy

info@aloislageder.eu | www.aloislageder.eu | www.facebook.com/WeingutTenutaAloisLageder/ | www.instagram.com/alois.lageder/ |



The Alois Lageder winery in Alto Adige comprises fiftyfive hectares of the family's own vineyards, which are managed on the basis of biodynamic principles. Our holistic approach is reflected in our wine-growing activities, our long-standing relationships with numerous grape growers and our ambition to create awareness for an agriculture that is in tune with nature.

