




# ALOIS LAGEDER


## AM SAND Gewürztraminer 2016


**Grape variety:** Gewürztraminer


**Viticultural Practices:**

 farmed according to biodynamic methods of viticulture,  
Demeter certification

**Description:**

 clear, gold-yellow


 intense aromatics, tropical fruits  
(quince, passion fruit), spicy

 full-bodied, mouth-filling, savoury-fruity, fresh,  
very long-lasting aftertaste  
Best to be drunk: 2-8 years

**Suggested foods:**

 well flavored starters such as pâté and terrines, grilled or fried fish  
and seafood, white meat, poultry, Asian food, cheeses

**Origin:**

 selected parcels located on the scree of Magrè, in Termeno and in the area of  
the Lake Caldaro. Altitude: 240 - 370 metres a.s.l. (780 - 1,200 feet)

 sandy, gravelly soils with high content of limestone

**Age of the vines:** 13 - 27 years

**Harvested:** beginning of september - beginning of october 2016

**Vinification:**

Spontaneous fermentation

Maturation: on the lees partly in large casks and partly in stainless steel tanks  
(approximately 9 months)

**Alcohol:** 13.0 % by vol.

**Acidity:** 6.4 g/litre

**Bottled:** February 2018

**Release:** May 2018

