



ALOIS LAGEDER

## MERLOT 2023


Grape variety: Merlot


Viticultural Practices:

 farmed according to organic methods of viticulture

Description:

 deep cherry-red

 discrete aroma, fruity,  
spicy notes


 medium-bodied, well built,  
savoury-fruity, spicy, juicy  
Best to be drunk: 2-5 years

Suggested food:

 pasta, poultry, white meats,  
lamb, venison, cheeses

Origin:

 selected vineyards in Magrè and Cortaccia.  
Altitude: 210 to 280 metres a.s.l. (680 – 910 feet)

 sandy, rocky soils, and with content of limestone

Age of the vines: 5 - 67 years

Vintner partners: 2

Vinification:

Fermentation: maceration in stainless steel tanks

Maturation: malolactic fermentation, maturation in stainless steel tanks,  
large casks and concrete vessels (approximately 12 months)

Alcohol: 12,0% by vol.

Acidity: 4.2 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's  
foundational values, symbolized through natural elements of the vineyards  
and cellar. The subject of this label stands for *Patience*.

