



ALOIS LAGEDER

KRAFUSS Pinot Noir 2021


Grape variety: Pinot Noir


Viticultural Practices:




farmed according to biodynamic methods of viticulture,
Demeter certification


Description:

 garnet with a ruby shimmer


 pronounced bouquet, fruity (red and black berries) spicy,
pepper, flintstone

 medium bodied, savoury-fruity,
lively, silky
Best to be drunk: 3-10 years

Suggested foods:

 white and red meat, poultry, duck,
venison, cheeses

Origin:

 Krafuss estate vineyard in the village of Appiano
Altitude: 430 to 450 metres (1,410 - 1,476 feet)

 loamy, gravelly soil, calcareous glacial deposit soils

Age of the vines: 30 years

Harvested: 7th -10th September 2021

Vinification:

Fermentation: indigenous yeasts

Maturation: malolactic Fermentation on indigenous yeasts, maturation in
small casks of 225, 300 and 500 litres for approximately 18 months

Alcohol: 11,5% by vol.

Acidity: 5.6 g/litre

