



ALOIS LAGEDER

LEHEN
Sauvignon Blanc
2018

Grape variety: Sauvignon Blanc

Description:

👁️ bright green-yellow

👃 aromatic, fresh, fruity (peach),
floral (elderberry)

👄 medium bodied, well-balanced,
fresh, mineral, juicy
Best to be drunk: 2 - 6 years

Suggested food:

🍷 starters, asparagus, all kinds of seafood
(preferably grilled or roasted), poultry and white meat

Origin:

⚠️ Lehen estate and selected parcels located in Terlano
Altitude: 370 to 510 metres a.s.l. (1,220 - 1,680 feet)

🌋 soils of volcanic origin (porphyry)

Age of the vines: 14 - 93 years

Harvested: 17 - 23 August 2018

Vinification:

Fermentation: temperature control, in stainless steel tanks
Maturation: on the lees in stainless steel tanks (approximately 9 months)

Alcohol: 12.0 % by vol.

Acidity: 5.0 g/litre

Bottled: July 2019

Release: December 2019

