

ALOIS LAGEDER

2008 'Beta Delta' Chardonnay/Pinot Grigio

"Apple pie and lemon curd aromas, full-bodied palate of lemon and cooked apple, with bright, fresh acidity. Minerally and very stylish. Complex.

This is the first vintage of this biodynamically produced white." -RP

Drink between 2010 - 2013.

Suggested Food: All types of starters, seafood, white meat and poultry.



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