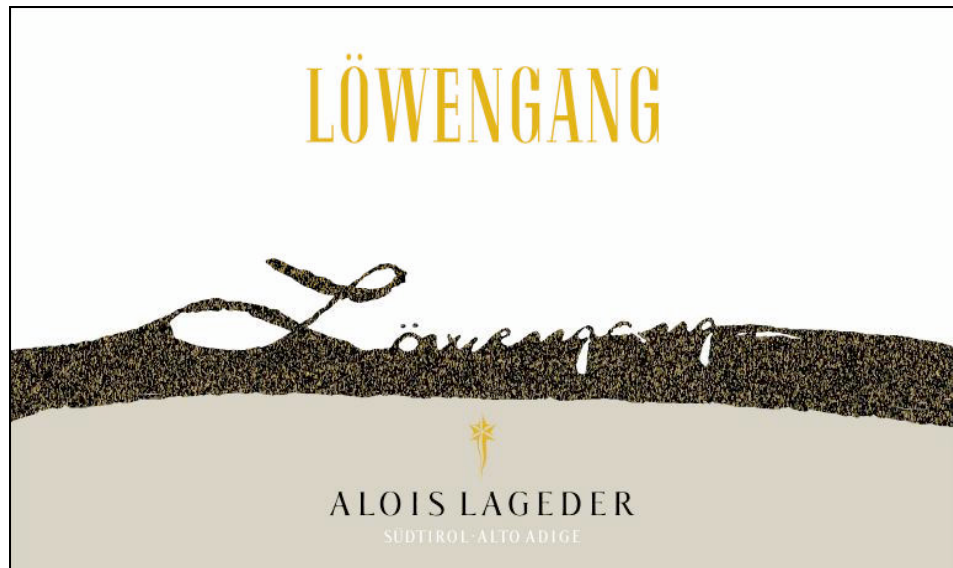



ALOIS LAGEDER



2006
LÖWENGANG
Chardonnay

Grape variety Chardonnay

Description Brilliant, gold yellow colour with a green shimmer. Very rich, complex, still quite closed aroma. Burgundian style with a delicate creaminess, some toasty oak and ripe tropical fruit. Touches of vanilla and roasted almonds. Quite rich, well structured though elegant flavour, harmonious, with a pungent, fresh acidity to match the depth of the fruit and the oaky backbone. Under proper storage conditions, this wine's aging potential is at least 6 to 8 years.

Suggested foods Rich, strong flavoured dishes as seafood with sauces, lobster, white meat and poultry.

Origin Selected vineyard sites in the Magrè and Salorno area. 30 to 65-year-old vines grown at an altitude of 260 to 450 meters (850 - 1,500 feet). Soils are sandy and gravely with a high limestone content. Warm mesoclimate with important contrast between warm days and cool nights.

Harvested 14 – 20 September 2006

Yield 53 hl / ha

Vinification Fermented - using natural yeast - and aged for 11 months (on the lees) in barriques (Alliers, Nevers, Tronçais and Vosges), of which 1/2 new.

Alcohol 13.5 % Vol.

Acidity 5.3 g / litre

Bottled July 2008

Production 41.000 bottles

Release January 2009