

# MALANDERS

## ST. MAGDALENER DOC 2021

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**Location:** Cardano

**Sea level:** 350 m

**Soil:** deep, sandy porphyry weathered soil

**Slope gradient:** 30-40%

**Cultivation system:** Pergel

**Age of vines:** 45-95 years

**Grape harvest:** end of September

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### VINIFICATION

**Grape Varieties:** 95% Vernatsch, 5% Lagrein

**Fermentation:** Maceration for 12 hours with subsequent fermentation in stainless steel tank with skin contact for 8-10 days.

**Maturation:** Biological malolactic fermentation with subsequent storage in French tonneau barrels (second/third passing) until April.

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### TASTING NOTES

**Colour:** Clear ruby red with violet hues

**Fragrance:** Distinctive sense of sour cherry and subtle fragrance of red currant. An initial aroma of slightly smoky wood which transforms into a mild mocha and dark chocolate aroma, leading to a pleasant bitter almond bouquet with a hint of vanilla.

**Taste:** Fruit-supporting acidity lends the wine excellent freshness and drinkability. The young tannin is characterized by the sense of 70% dark chocolate on the palate. A filigree, genuine taste, well-structured with a long aftertaste, and tender on the palate.

**Recommended with the following dishes:** This wine is excellent with classical south Tyrolean 'Brettlmarende', bacon dishes and Carne Salada. Also outstanding with game, pasta dishes and hard cheese.

**Optimum drinking maturity:** up to 2027

**Serving temperature:** 10-12 °C



### ALCOHOL

13% Vol.

### RESIDUAL SUGAR

1,9 g/l

### ACIDITY

5,3 g/l