

MALANDERS

ST. MAGDALENER DOC 2018

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

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.

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.

Ideal drinking maturity: up to 2025

Serving temperature: 10-12 °C



ALCOHOL

13% Vol.

RESIDUAL SUGAR

1,5 g/l

ACIDITY

4,3 g/l