

# MORIT Sankt Magdalener 2019

DOC Südtirol Alto Adige

# LOACKER

WEINGUT



## Wine Description

Ruby red with purple rim. Intensely fruity nose: cherries, strawberries and forest fruits, hints of green bell pepper and black pepper. Good acidity and light and soft tannins, long finish.

Wine Type:	still wine   red   dry
Alcohol:	13 %
Residual Sugar:	1.3 g/l
Acid:	4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	6 years
Optimum Drinking Year:	2020 - 2026

## Award

Slow wine:	vino slow
Vini Buoni d'Italia:	3 stelle
Gambero Rosso:	2 glasses
Falstaff:	92

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	DOC Südtirol Alto Adige
Site:	St. Justina Schwarhof "Zypresse" (2013), St. Justina Kohlerhof (1965), St. Justina Kohlerhof "Greal" (1967)
Varietal:	Vernatsch 87 %   48 years 5000 plants/ha   8000 liter/ha Lagrein 10 %   25 years Pinot Noir 3 %   31 years
Geographical Orientation:	south east, south, south west, west
Sea Level:	390 - 470 m
Soil:	moraine deposits   large   top soil sand   medium   top soil loam   medium   top soil Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes

**Fermentation Process:** délestage | 1 - 3 x day | Duration: 5 days  
pump over | 1 x day | Duration: 18 days  
**Maturing:** large wooden barrel | 3200 L | used barrel | 12  
month(s)  
**Bottling:** glass cork

## Product Codes

**EAN:** 8032130023057

## Curiosity

The county of Bolzano was divided in 1090. The eastern half fell to the Counts of "Morit" and included the territory of today's municipalities of Gargazon, Terlan, Bolzano, Leifers, Ritten etc. The Counts of Morit left their castle Morit and built the castle Greifenstein (Sauschloss) above Siebeneich. Since ancient times the Rhaetian and later the Tyrolean wine was highly appreciated by the Romans and in the German speaking countries.

## Food Pairing

Ideal with South Tyrolean Speck, cheese and grilled fish. Because of its seductive lightness it's also perfect as a solo entertainer!

## Vintage 2019

Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)