# MORIT Sankt Magdalener 2019

DOC Südtirol Alto Adige



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.

Still wine | red | dry Wine Type:

Alcohol: 13 % Residual Sugar:  $1.3 \, g/l$ Acid: 4 g/l

vegan, organic, bio-dynamic Certificates:

sulfites Allergens: 12 - 14 °C **Drinking Temperature:** 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

St. Justina Schwarhof "Zypresse" (2013), St. Justina Site:

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

south east, south, south west, west Geografical Orientation:

Sea Level: 390 - 470 m

Soil: moraine deposits | large | top soil

> sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

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)