

MORIT Sankt
Magdalener 2023

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 %
Acid:	4.4 g/l
Residual Sugar:	0.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	6 years
Optimum Drinking Year:	2024 - 2030

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 % 52 years 5000 plants/ha 8000 liter/ha Lagrein 10 % 29 years Pinot Noir 3 % 35 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
----------	---------------------

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 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023 vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages. (Cons. Alto Adige Wine)