Vigna IHLDERHOF Sankt Magdalener 2023

WEINGUT

LOACKER

DOC Südtirol Alto Adige



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 % Acid: 4.4 g/l Residual Sugar: < 0.5 g/l

Certificates: vegan, organic, bio-dynamic

sulfites Allergens: **Drinking Temperature:** 12 - 14 °C Aging Potential: 6 years 2024 - 2030 Optimum Drinking Year:

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: DOC Südtirol Alto Adige

Vigna Ihlderhof Site:

Site Type: terraces

Varietal: Vernatsch 97 % | 42 years

5000 plants/ha | 6000 liter/ha

Lagrein 3 % | 29 years

440 - 490 m Sea Level:

Soil: sand | medium | top soil

> alluvial gravel | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

Harvest and Maturing

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

small wooden barrel | 225 - 500 L | used barrel | 8 Maturing:

large wooden barrel | 1800 L | used barrel | 3 month(s)

Product Codes

EAN: 8032130023057

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)