

# Morit Sankt Magdalener 2016

DOC

# 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. It is eminently enjoyable with grilled fish and meat, full-flavoured cheeses and cold platters of sliced meats, or on its own for social drinking.

Wine Type:	still wine   red   dry
Alcohol:	12.5 %
Residual Sugar:	0 g/l
Acid:	4.2 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	6 years
Optimum Drinking Year:	2017 - 2023

## Award

Falstaff:	92
Vini Buoni d'Italia:	4 stelle

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	DOC
Site:	St. Justina Schwarhof "Zypressen" (2013), St. Justina Kohlerhof (1965), St. Justina Kohlerhof "Greal" (1967)
Varietal:	Vernatsch 87 %   46 years 5000 plants/ha   8000 liter/ha Lagrein 10 % Pinot Noir 3 %
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

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel   used barrel   8 - 16 month(s)

## 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 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)