

MORIT Sankt Magdalener 2018

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: | 1.1 g/l |
| Acid: | 4.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | 6 years |
| Optimum Drinking Year: | 2019 - 2025 |

Award

| | |
|-----------|------------|
| Falstaff: | 92 |
| Bibenda: | 3 Grappoli |

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 "Great" (1967) |
| Varietal: | Vernatsch 87 % 47 years 5000 plants/ha 8000 liter/ha Lagrein 10 % 24 years Pinot Noir 3 % 30 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 | Sept. 5, 2019 | 3659 bottles | Lot Number: L1909
glass cork | March 21, 2020 | 1920 bottles | Lot Number: L2003

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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)