

ST. MAGDA- LENER

DOC 2018

VARIETALS: Schiava 90 %
Lagrein 10 %

AGE OF VINES: 20 – 50 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 2019 – 2021

YIELD: 70 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13,0 %

RESIDUAL SUGAR: 2,0 g/l

TA: 4,6 g/l

Contains sulphites

» The glass shimmers with all the colours of a summer sunset before a kaleidoscope of sensations explodes on the nose and the palate flaunts its full body and bright agility. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Fermentation on the skins at 26 °C with 7-days extended maceration, malo-lactic fermentation and 4-month ageing on the fine lees in stainless steel and large casks.

VINEYARD

South-facing slopes situated at 300 – 450 meters above sea level. Sandy, eroded porphyry soil, heat-retaining and well-drained.

TASTING NOTES

- deep cherry red
- fruit-dominated nose, reminiscent of cherries, a light undertone of bitter almonds and violets
- juicy and voluptuous on the palate, soft and round on the finish

RECOMMENDATION

This wine is well paired with pasta dishes, as well as lighter meats.

