

KELLEREI
BOZEN

CANTINA · WINERY



MOAR

ST. MAGDALENER

Südtirol · Alto Adige DOC

The vines grow on the slopes of the Santa Maddalena zone above Bolzano at 200 - 300 meters above sea-level. The Moar Santa Maddalena is the product of a unique combination of site, old vines and husbandry. It combines fruity and floral aromas with a full and velvety taste. On the nose the wine presents cherry, marzipan and violet notes, which are typical of the Santa Maddalena.

Grape variety	Schiava 85% and Lagrein 15%
Area of cultivation/ climate	Gravelly porphyry soils of Santa Maddalena above Bolzano
Grape harvest	Beginning to middle of October
Vinification	Carefully selected grapes are fermented using the traditional method and the wine is matured in large oak barrels.
Tasting notes	Color: bright ruby Aroma: floral notes of violets and roses, fruity aromas of red cherry and raspberry, typical aromas of bitter almond and marzipan Taste: velvety and full with a long finish
Food pairings	Meat dishes such as carne salada and tagliatelle with game ragout, light meats, smoked meats, dumplings, Speck, pasta and hard cheeses
Serving temperature:	14 - 16 °C
Alcohol	13,5 % vol*
Residual sugar	2,1 g/l*