

MURI-GRIES®



ALTO ADIGE ST. MAGDALENER DOC 2013

THE FRUITY ONE FROM BOZEN

Goes well with

classic St. Magdalener-style roast beef, speck dumplings as well as with pizza and pasta, inviting and stimulating, ideal for culinary voyages of discovery..

Drinking temperature: 12 - 14°C

Best consumed: within 3 years

Wine

Grape variety: Vernatsch (93%) and Lagrein (7%)

Colour: dark, strong ruby red

Aroma: velvety and fruity with ripe cherries, damsons and raspberries, as well as bitter chocolate

Taste: full-bodied and juicy, clear, soft tannin structure, youthfully fresh and velvety, inviting and stimulating finish

Vineyards

Bozen, 260-300 m above sea level

Sandy, well-aerated gravelly soils, facing south

Vine training with pergel

Vinification

temperature-controlled fermentation in stainless steel at 26°C for 8 days, maturation in stainless steel barrels

Alcohol: 12,50 % Vol.

Total acidity: 4,40 g/l

Residual sugar: 3,70 g/l