



PRODUCER PROFILE

Owner: Egger-Spögl Family
Winemaker: Hans and Eduard Spögl
Total acreage of vine: 12 (5 Ha)
Winery Production: 30,000 bottles
Region: Alto Adige

ST. MAGDALENER Classico Südtirol DOC

WINE DESCRIPTION

The 70 years old vine stocks of the "Larcherhof", which are used to produce the St. Magdalena vine, are composed of the traditional Schiava clones of the Klein-, Mitter-, Edel-, Tschaggele- and Grauvernatsch and give the St. Magdalena its typical and special aromas. While many of these clones are no longer in use in the area, Larcherhof believes this living clonal museum gives the wine a unique, authentic character. While regulations require that no more than 10% of the blend be Lagrein, Larcherhof only uses 2-3%, thanks to the concentration of the old vine fruit.

TASTING NOTES

Ruby red color. The bouquet on the nose is fruity and floral, with notes of violet, red currant and blackberry. On the palate it is fresh with a pleasant structure and delicate tannins.

FOOD PAIRING

Ideal with first courses, speck, fish, red meats and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Rencio-Bolzano (Zona Santa Maddalena)
Vineyard size:	4.5 Ha
Soil composition:	Light soil, sandy and naturally porphyritic
Training method:	Pergola
Exposure:	South
Elevation:	850 ft a.s.l.
Age:	> 70 years
Harvest time:	End of September
First vintage:	2008
Production:	9,000 bottles

WINEMAKING & AGING

Varietal composition:	97% Schiava, 3% Lagrein
Fermentation container:	Stainless steel tanks
Length of fermentation:	14 days
Aging container:	Stainless steel tanks + brief passage in 25 Hl French oak casks before bottling
Length of aging:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1 g/L
Acidity:	4.5 g/L
Dry extract:	25.5 g/L

