



## St. Magdalener classico

**DOC 2014 -2016** *Alte Rebe*

"The early bird gets the worm!" is the guide for our classic St. Magdalener wine.

Grown on the **south-east hillsides** of the sunny St. Magdalen hill, the humus rich, sandy-loamy soil gives it its **unique taste**.

The Edel, Tschaggele, Mitter and Groß-Vernatsch grapes of our 60 -80-year-old vines yield a wine of the **highest quality and maturity**, as well as particular **minerality and color**. This results, in addition to the more full-bodied body, an increased storage capacity of the wine.

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The Lagrein proportion (about 10%) intensifies the wine in his **body and elegance**.

An intense **ruby red color** is typical for our wine! Its **fruity-fresh taste** is reminiscent of **sun-ripened cherries and plums**, accompanied by a **touch of roses and violets** in the nose.

In the mouth he releases his **round but complex body**: Sensual and spirited, he delights with a **pleasantly mild acid structure and fine tannins**.

We recommend it to meat and game dishes, to smoked cheese or bacon, as well as to vegetarian cuisine.

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Recommended serving temperature: 12-18° C