



# MOAR

## SANTA MADDALENA CLASSICO 2023

Südtirol · Alto Adige DOC

The care of the vineyard terraces at the 'Moar' estate is unique and immediately catches the eye - a vineyard in perfection. The old Vernatsch and Lagrein vines are deeply rooted in humus-rich, permanently greened porphyry weathered soil. Thomas Falser is known throughout the region as a perfectionist. The small-berried grapes produce a highly elegant and profound Magdalener with a velvety texture, with great concentration on the palate and extended ageing potential - a masterpiece of a Magdalener!

<b>Grape varieties:</b>	85 % Schiava - 15 % Lagrein grown in a mixed set
<b>Soil:</b>	Moraine debris hills with a sandy layer on porphyry
<b>Cultivation area / Altitude</b>	Santa Maddalena, Bolzano 280 meters above sea level
<b>Climate / Orientation:</b>	South-south-east orientation, hillside, perfect sun exposure and ventilation
<b>Average annual precipitation:</b>	820 mm
<b>Average age of the vines:</b>	40 years
<b>Training system / planting density:</b>	Pergola, 4089 vines / ha
<b>Yield:</b>	70 hl
<b>Harvest:</b>	Selective manual harvest 1th - 10th October

**Vinification:** Gentle pressing and slow fermentation in stainless steel tanks, gentle extraction through remontage, racking off the mash after 13 days, aging in large wooden barrels (5,000 l)

**Vintage description 2021:** Relatively late bud break with a cool spring, leading to a slow vegetation phase. In May, the rainfall deficit from April and May was compensated. A sudden heatwave stopped the development of the vines, ultimately resulting in a late harvest under good weather conditions, producing lean, stimulating wines that capture the essence of the times.

**Description:** Intense ruby red with delicate lightening at the edges, on the nose delicate fruit notes paired with the typical marzipan spice of the variety, charming and elegant on the palate, spicy with a silky texture and salty finish.

**Food Pairing:** Excellent with speck dumplings or air-dried specialties, great with melanzane alla parmigiana or insalata caprese, brilliant with chicken teriyaki or dim sum, as well as tuna fillet with a sesame crust.

<b>Suggested glass:</b>	Burgundy Glass
<b>Suggested serving temperature:</b>	12 - 14 degrees Celsius
<b>Ageing potential:</b>	5 years and more
<b>Fist vintage:</b>	2013

Analytical Data

<b>Alcohol:</b>	13 % Vol
<b>Residual sugar:</b>	1,8 g/l
<b>Acidity:</b>	4,9 g/l