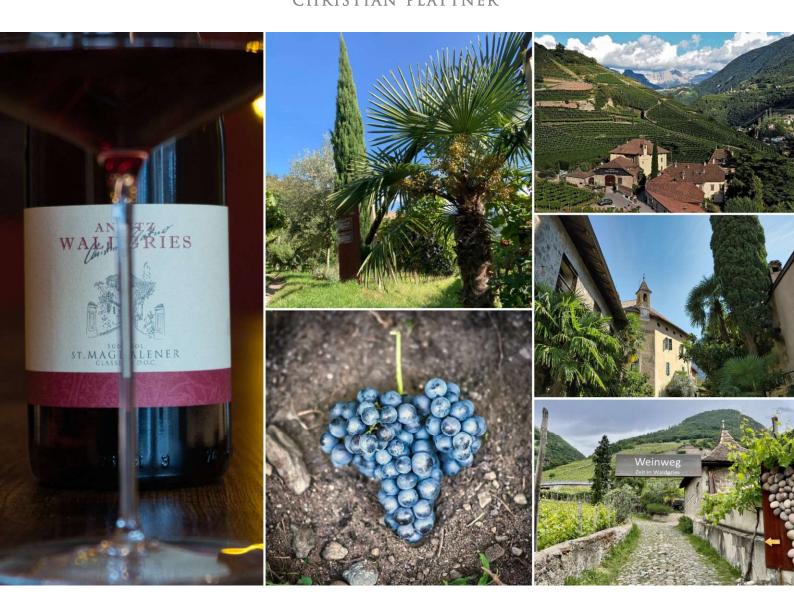
ANSITZ WALDGRIES CHRISTIAN PLATTNER



ST. MAGDALENER CLASSICO

The St. Magdalener is the introduction into the world of our red wines. It is something truly special and holds great meaning for us. It has been a long time since 1968, when it was the first wine my father bottled and sold himself. Back then, it was priced at 500 Lira per bottle. That marked the beginning of Ansitz Waldgries as a modern winery that always looked to the future.

Today, more than 50 years later, the St. Magdalener represents liquid history for us. It has traversed the history of our winery, accompanied us throughout the years, and is more relevant than ever. With its freshness, fruitiness, and approachability, it pairs perfectly with modern, light cuisine.

At the same time, it embodies South Tyrol and its traditional and innovative dishes like no other wine.

I also like to refer to the St. Magdalener as our welcome wine. When you hold a bottle in your hands, take note of the label. It features an illustration of our winery, with the gates wide open.

Winemaker's note:

I exclusively age the St. Magdalener Classico in stainless steel tanks. This preserves its fruitiness. Additionally, I aim for a pleasant acidity that keeps the wine fresh and leaves you wanting another sip.

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Variety 92% Schiava gentile, 8% Lagrein

vineyards and climate S. Maddalena, southeast to southwest slopes at 250m

above sea-level, Mediterranean microclimate; earliest ripening sites in South Tyrol

vinificazione 60% acciaio, 40% tonneau

soils Sandy soils comprising glacial till and eroded porphyry

Winemaking Stainless steel tanks and large wooden casks

Special feature: 20 percent of the harvested grapes are fermented without crushing and destemming

Serving temperature 12°-14° C

Food pairings Cold starters, smoked bacon,

ham and sausages, Italian starters

Aging Dark and cool (approx. 12-14° C),

with minimal temperature fluctuations

Eye: bright ruby red

Palate: harmonious, crisp with well integrated tannins,

firm texture, clear expression and long intriguing finish

Nose: The Waldgries estate dates back to the 13th century.

The vineyard was acquired by Christian's grandfather

Nice to know: This dates back to the 13th century.

In 1932, the grandfather acquired the estate,

Heinrich Plattner began bottling the wine as early as 1972.

