

ANSITZ WALDGRIES

Antheos - St. Magdalener Classico

Antheos goes back to the origins; as in the past, it unites eight historical Schiava varieties. Like we human beings, these ancient grape varieties are the product of history. They have experience, strength and maturity.

«At the last minute I decided to replant the long-lost field blend from the time of my great-grandfather - not to rewrite history but to combine it with the present and the future. The result is this highly individual Magdalener.»

Christian Plattner

Variety Schiava gentile, Schiava grigia, Schiava piccola, Schiava media, several historical Schiava varieties, and Lagrein

vineyards and climate S. Maddalena, southwest slope at 250m above sea-level, microclimate: single site (Hohe Leiten)

soils Sandy soils comprising glacial till and eroded porphyry

Winemaking Large wooden casks
Special feature:
20 percent of the harvested grapes are fermented without crushing and destemming, long maceration period

Serving temperature 15-17°C
(1-2°C cooler than a robust red wine)

Food pairings Mediterranean starters, main dishes such as lamb, rabbit and game birds

Aging Dark and cool (approx. 12-14°C) with minimum temperature fluctuations

Eye: full ruby red
Nose: Mon Cherie cherry, ripe red forest berries, with an elegant hint of fine herbs
Palate: dense texture, long and elegant acidity, finely structured tannins balanced with elegant fruit

Nice to know:
The Waldgries estate dates back to the 13th century. In 2009 Christian planted the old field blend again, thus reviving a tradition going back to his great-grandfather. This highly individual wine with its long history first came on the market in 2010.

ANSITZ
WALDGRIES

S. Giustina 2, 39100 Bolzano
Tel. 0471 323603 Fax. 0471 309626
info@waldgries.it

