

Alto Adige St. Magdalener Classico DOC „Premstallerhof“



There are vinegrowers who want to earn as much as possible with their vineyard. Some of them try to gain the maximum possible quality, and this is the case at the vineyard “Premstallerhof”. The yard is in property of the Vogel, an important family of Swiss wine importers, who realized a life’s dream in buying a vineyard in the St. Magdalena area about 30 years ago. For some year now, Gertrud Vogel directly cultivates the vineyard. At the moment she is switching her cultivation to a biodynamical system. The Rottensteiner give their best to gain each year one of the best St. Magdalener out of these grapes. Up to now, they always had success in this: a clear ruby red, a fine aroma, with notes reminiscing to violets and cherries, a elegant and full taste with very smooth tannins, and all this with a good length – the “Premstallerhof” is a wine that doesn’t enthusiasm only fans of Vernatsch wines. The “Premstallerhof” is a very versatile wine, it can be drunken with almost every dish, with most starters, cooked and grilled meat, even with game and most kinds of cheese. The best temperature of service is 16 – 18 °C. A St. Magdalener is best during the first two years after the harvest.

Vineyard area: 4,3 ha
Cultivation system: Pergola
Soil: Sandy porphyry
Yield: 5000 l/ha
Variety: Vernatsch (95 %) Lagrein (5 %)
Vinification: big wooden barrel / Steel
Acidity: 4,2 g/l
Residual sugar: 2,2 g/l
Alcohol: 12,8 % vol