

# ANSITZ WALDGRIES

CHRISTIAN PLATTNER



## Rosenmuskateller

Preserving tradition while interpreting it in a modern way is dear to Christian Plattner's heart, and that is exactly why he cherishes and cultivates this grape variety that most other winemakers uproot. There are less than 10 hectares of it in the whole of South Tyrol. And honestly, Christian can even understand his colleagues. He cannot think of another grape variety that is as complicated in the vineyard as the Rosenmuskateller. What a diva! One vine grows weakly, while the next one thrives. In cold weather, the flowers easily scatter, and due to their thin skin, the berries are prone to rot. Actually, this is not a grape variety for visionaries but for those who enjoy suffering. Nonetheless, Christian loves it. He enjoys the challenge. When his grandfather purchased the Anstiz, there were already some Rosenmuskateller vines, and he planted more. Christian Plattner is even considering expanding them because the finished wine is worth all the effort. This combination of sweetness, aromatics and firm tannins is unparalleled in any other sweet wine in the world.

*Winemaker note:*

*"I let most of the grapes for this wine dry on the vine for a long time, which increases the concentration of aromas in the berries. This results in an extremely dense, complex and aromatic wine.*

*Its intense rose scent is seductive."*

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*Variety* 100% Moscato Rosa

*vineyards and climate* S. Maddalena, southwest slope at 250m above sea-level, microclimate: Mediterranean; earliest ripening sites in South Tyrol

*soils* Sandy soils comprising glacial till and eroded porphyry

*Winemaking* Stainless steel tank  
Special feature: 70% of the grapes are air-dried, 30% are harvested late

*Serving temperature* 14°C

*Food pairings* Poppy seed strudel, chocolate mousse, gingerbread, sweets with bitter chocolate and cinnamon, nut and almond pastries, foie gras

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

*Eye:* full ruby red

*Palate:* dense and harmonious, sweetness well balanced by a lively acidity and firm tannin structure

*Nose:* rose leaves, cloves, cinnamon, muscat; aromas reminiscent of an oriental bazaar; complex structure

*Nice to know:* The Waldgries estate dates back to the 13th century. Christian's grandfather Heinrich Plattner started producing Moscato Rosa in 1950, and the wine was subsequently bottled by his son Heinrich in 1973. Christian has continued with this winemaking tradition since the 1990s.

