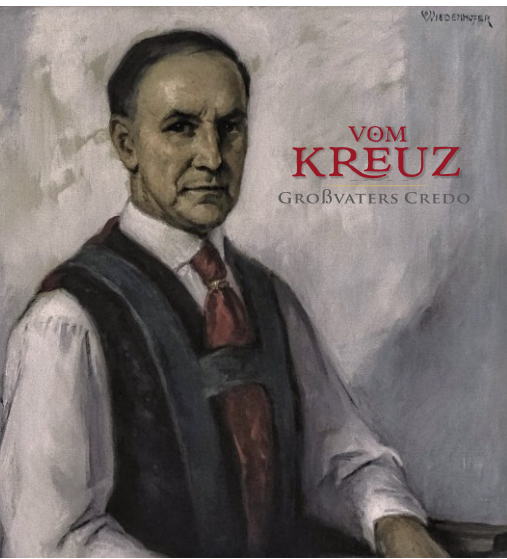


ANSITZ WALDGRIES

CHRISTIAN PLATTNER



St. Magdalener Classico „Vom Kreuz“ Großvaters Credo

Christian Plattner's grandfather, Heinrich Plattner, purchased the Waldgries estate in 1929. From his experience, he knew that grapes from old vines, grown on soils with a higher clay content, produce a St. Magdalener with exceptional aging potential.

Old vines produce a wine with character and depth. His grandfather understood that great wines require time and patience.

In the 2018 vintage, Christian began for the first time to carefully vinify the grapes from a vineyard with particularly old vines, following his grandfather's credo.

After eight years of aging, this St. Magdalener is finally bottled—a novelty for this grape variety. The wine impresses with surprising freshness and exceptional elegance that will be preserved for many years to come.

The wine impresses with surprising freshness and exceptional elegance that will be preserved for many years to come. Christian Plattner: "My grandfather was a visionary. With this St. Magdalener, I want to capture his philosophy—from the vineyard to the bottle. After eight years, 'Vom Kreuz' reaches its perfect harmony."

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Variety 93% Schiava and 7% Lagrein, field blend

Vineyards and climate St. Maddalena Classico, southwest-facing slope at 270 m above sea level.
Microclimate: Mediterranean influence, among the earliest-ripening sites in Alto Adige

Soils Sandy glacial gravel and weathered porphyry soils

Winemaking Twelve months in oak barrels, followed by ageing in stainless steel tanks and two years in bottle

Serving temperature 12°-14° C

Food pairings Mediterranean appetizers, main courses such as rabbit, lamb and game birds

Storage conditions Dark and cool (approx. 12-14° C), with minimal temperature fluctuations

Colour: Deep ruby red

Palate: A tightly woven texture with good body and depth. Ripe, fine-grained tannins. A wine of wonderful elegance.

Nose: Highly complex, with delicate spice and notes of cherry and raspberry

About the wine: Our grandfather Heinrich (1908–1988) already taught us: Wines made from old vines and grown on soils with a higher clay content produce a St. Magdalener with exceptional ageing potential. Great wines require time and patience. Only after 8 years of ageing, this exceptional St. Magdalener Classico is released. It is an excellent example of how St. Magdalener from our vineyards can age and develop its full potential.

