

THE SOURCE FLIEDERHOF SÜDTIROL



2019 SANTA MAGDALENER

PRODUCER OVERVIEW

Martin Ramoser and his family have three hectares of Schiava and Lagrein that have been organically and biodynamically farmed since 2018, upon Martin's return from wine school. The reds come from the historical Santa Magdalena hill, and the old-vine Sauvignon Blanc parcel (purchased in 2020) is grown farther south, facing east on a steep slope, protected from the afternoon sun. The rock type for the red wines is dominated by igneous porphyry, but it also contains alluvium deposited from the Eisack River, while the Sauvignon Blanc is grown on limestone and sedimentary soils. Everything is harvested by hand and varying levels of stems are included in the natural fermentations of reds. The Sauvignon is electric and textured and the Lagrein is a tamed-but-still-beefy, inky, minerally red, and the highlights of his compelling range are fine and focused Schiavas aged in large, old botti.

VINEYARD DETAILS

97% Schiava/3% Lagrein harvested from 10-40-year-old vines in the volcanic porphyry bedrock and alluvial and bedrock-derived topsoil facing south at 320-400m.

CELLAR NOTES

Destemmed, 10-day natural fermentation with frequent pumpovers to work against Schiava's naturally high propensity for reduction. Aged 10 months in equal parts 12-25hl ancient botte and steel. No filtration or fining.

