
FRANZ GOJER ST MAGDALENER 'VIGNA RONDELL'



Region: Alto Adige, Italy

Appellation: St Magdalener DOC

Vineyard Site: Rondell

Grapes: 95% Vernatsch (Schiava, Trollinger), 5% Lagrein

Farming: Sustainable

Age of vines: Planted in 1960

Altitude, Aspect, & Soil Type: 350 M, SE Facing, Sandy moraine

Typical Harvest Time: Mid October

Maceration & Fermentation: 12 days maceration, controlled low temperature fermentation in both big barrel and stainless steel with selected yeasts

Aging: Aged in stainless steel and big barrel for 8 months

Finishing: Sterile Filtered

Production: 7,000 bottles annually

Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

Rondell has been vinified separately by the Gojers for three generations, and in 1987 Franz started to bottle it separately under the vineyard's name. This is the best single bottling of St. Magdalener I've tasted from any producer, showing a little more tannin than Gojer's regular bottling, but still very drinkable. Red fruits, tea-tannins, distinct herbal notes, long, delicious. I'll be drinking quite a bit of this with roast chicken, grilled salmon, and pizza.