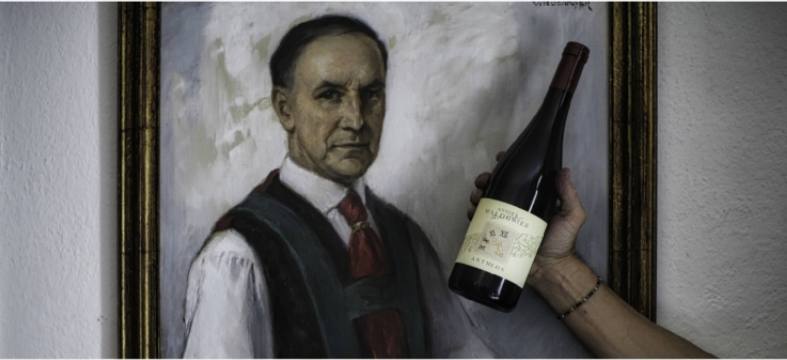


# ANSITZ WALDGRIES

CHRISTIAN PLATTNER



## St. Magdalener Classico ANTHEOS

When Christian's grandfather was older, he would often say, "In the past, St. Magdalener had even more expression... In my time, the vineyards had several different variations of Vernatsch. It made the wine more multifaceted."

So, Christian set out in search of old vines, propagated them, and planted them.

He named the wine Antheos, derived from the Latin "ante" meaning "as it was before." The label features a clock depicted on the tower of the Ansitz. It reads five minutes to twelve. If Christian had waited longer with this wine, the old variations of Vernatsch would have already become extinct. The harvest of grapes for Antheos is a special event every year. We harvest all the different variations and ferment them together. This gives the wine the exact strength and expressiveness that Christian's grandfather missed.

This wine immediately caused a sensation and represents Ansitz Waldgries like no other.

*Weinmaker note:*

*Tension, length, and bite - that is what I want in this wine.*

*"This is achieved, on the one hand, through varying degrees of ripeness during harvest. On the other hand, I partially age it in steel (for freshness) and partially in wood (for complexity). The different variations of Vernatsch in Antheos include Edelvernatsch, Grauvernatsch, Tschaggelevernatsch, Mittervernatsch, and several unnamed types. In addition, small quantities of Geschlafener, Edelschwarzer and Lagrein were planted alongside them."*

# ANSITZ WALDGRIES

CHRISTIAN PLATTNER

**Variety** Schiava gentile, Schiava grigia, Schiava piccola, Schiava media, several historical Schiava varieties, and Lagrein

**vineyards and climate** S. Maddalena, southwest slope at 250m above sea-level, microclimate: single site (Hohe Leiten)

**soils** Sandy soils comprising glacial till and eroded porphyry

**Winemaking** Large wooden casks  
Special feature:  
20 percent of the harvested grapes are fermented without crushing and destemming, long maceration period

**Serving temperature** 15-17°C  
(1-2°C cooler than a robust red wine)

**Food pairings** Mediterranean starters, main dishes such as lamb, rabbit and game birds

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

**Eye:** full ruby red

**Palate:** dense texture, long and elegant acidity, finely structured tannins balanced with elegant fruit

**Nose:** Mon Cherie cherry, ripe red forest berries, with an elegant hint of fine herbs

**Nice to know:** The Waldgries estate dates back to the 13th century. In 2009 Christian planted the old field blend again, thus reviving a tradition going back to his great-grandfather. This highly individual wine with its long history first came on the market in 2010.

