



# Vangar

NALS MARGREID  
— 1932 —

Merlot · Cabernet

SELECTION

## Wine varietals

Merlot, Cabernet Sauvignon

## Denomination

Alto Adige DOC

## Altitude

220-350 m

## Exposure

South/south-east

## Terroir

The VANGAR vineyards can be found on a gentle slope in the area surrounding Magrè. The white chalky gravel soils contain well-ventilated humus.

## Climate

The Mediterranean climate is characterised by hot summers and mild winters, as well as the Ora, a warm afternoon wind that comes from Lake Garda to the south.

## Vinification

The grapes for the VANGAR Cuvée are harvested by hand. After being carefully destemmed, the must is fermented in stainless steel tanks with gentle pumping over. The wine is then aged in barriques for 12 months.

## Colour

Bold ruby red, very dense

## Nose

Notes of maraschino cherries, blueberries and an undertone of fresh pepper leaves

## Palate

Full-bodied, balanced and juicy, with flavourful tannins and a persistent finish

## Recommended pairings

Braised beef cheeks, roast chicken

## Serving temperature

16-18°C

## Storage

Store in a cool location at a temperature of 10-13°C, with at least 60% humidity