

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vom Stein
Site Type:	plains
Varietal:	St. Laurent 100 %   37 years 3000 plants/ha   2800 liter/ha
Sea Level:	129 m
Soil:	gravel quartz lime



### Vineyard Site:

from the parcel "Vom Stein" in Frauenkirchen. This is the oldest vineyard site in the municipality of Frauenkirchen, a small hill northwest of Frauenkirchen; dry and frost-proof, windy. Pebbly soil with medium lime and high quartz content, the topsoil is light and permeable, very warm and dry.

## Weather / Climate

Climate: continental, pannonic

## Cellar

Harvest:	handpicked   end/september
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes   20 %
Mash Fermentation:	complete destemming   Stems: 0 %   wooden fermentation stand   2 week(s)   temperature control: yes   28 - 30 °C   100 %
Fermentation Process:	pump over   1 - 2 x day   Duration: 14 days
Filter:	layer filtration   coarse
Maturing:	70 %   small oak barrel   225 L   new barrel   24 month(s) 30 %   small oak barrel   225 L   used barrel   24 month(s) bottle   18 month(s)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	12.2 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Allergens:	sulfites



Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2017 - 2032

## Wine Description

The colour is ruby-red, spicy in the nose with impressions of red berries and orange zest, nuances of chocolate, on the palate blackberries, soft and spicy with long finish

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.