

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11 %
<b>Acid:</b>	5.7 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2013 - 2023

## Vineyard



<b>Origin:</b>	Austria, Niederösterreich, Hollenburg
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Hollenburger Hahn
<b>Site Type:</b>	terraces
<b>Varietal:</b>	St. Laurent 100 %   25 years 3300 plants/ha   3500 - 4500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	270 m
<b>Soil:</b>	lime conglomerate

## Weather / Climate

<b>Climate:</b>	continental, pannonic
-----------------	-----------------------

## Harvest and Maturing

<b>Harvest:</b>	handpicked   beginning/october - middle/october
-----------------	---

**Malolactic Fermentation:** yes  
**Fermentation:** spontaneous  
open fermentation vat | used barrel | 10 - 14 day(s) | 25  
- 30 °C  
**Skin Contact:** 2 week(s)  
**Maturing:** small oak barrel | 225 L | used barrel | 24 month(s)  
**Time on the Fine Yeast:** 18 month(s)