

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



Vineyard



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

Weather / Climate

Climate:	continental, pannonic
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Harvest and Maturing

Harvest:	handpicked beginning/october - middle/october
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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)