

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

