

Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Varietal: Blaufränkisch
St. Laurent



Cellar

Harvest: handpicked | middle/september
Malolactic: yes
Fermentation:
Skin Contact: 14 day(s)
Fermentation: spontaneous
steel tank
Maturing: wooden fermentation stand | 15 month(s)
large wooden barrel | 500 L | used barrel

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1.2 g/l
Acid: 5.5 g/l
Certificates: organic
Allergens: sulfites
Drinking 16 - 18 °C
Temperature:

