



# BLACK VINTAGE SANKT LAURENT 2015

Origin:	Austria, Weinviertel, Röschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Galgenberg
Site Type:	plateau
Varietal:	St. Laurent 100 %   20 years 5000 plants/ha   500 - 1000 liter/ha
Sea Level:	300 m
Soil:	loess granite   sub soil

## Cellar

Harvest:	handpicked   beginning/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat   500 L   2 week(s)   18 - 25 °C
Maturing:	oak barrel   225 L   new barrel   12 month(s)
Time on the Fine Yeast:	12 month(s)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	13 %
Acid:	6.4 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

## Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Röschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Röschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.

