



REFLEXION RIED STEINTHAL SANKT LAURENT 2015



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Steintal
Varietal:	St. Laurent 100 % 100 years 2500 plants/ha 2000 liter/ha
Sea Level:	185 m
Soil:	loam loess lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 1000 L 4 - 6 week(s) 20 - 24 °C
Maturing:	acacia barrel 700 L used barrel 12 month(s)
Time on the Full Yeast:	12 month(s)

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.9 g/l
Acid:	5.6 g/l
Certificates:	Demeter, bio-dynamic

WINERY

In balance with nature for 35 years... Being ORGANIC is not a trend, it's a lifestyle and we have been living it for over 35 years. Avoiding all sorts of chemistry is our philosophy. Regarding the environment, natural water, nutrition and particularly in terms of wine. A healthy soil is the key to remarkable and exciting wines. Especially if no boundaries are being set for the development of wines in our beautiful cellars. (Johannes Zillinger)

