



# 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

## 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)

## DATA

**Wine Type:** Still wine | red | dry  
**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)

