



SANKT LAURENT RESERVE 2015

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2025

AWARD

Falstaff:	94
Falstaff:	93
A la Carte:	93

VINEYARD

Origin:	Austria
Quality grade:	Qualitätswein
Normal Classification:	Reserve
Site Type:	hillside
Varietal:	St. Laurent 100 % 20 years 5000 plants/ha 2600 - 3000 liter/ha
Sea Level:	190 m
Soil:	loess loam danube gravel



HARVEST AND MATURING

Harvest:	handpicked middle/september - beginning/october
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L 6 - 8 day(s) 24 - 26 °C
Fermentation:	spontaneous open fermentation vat 600 L 6 - 8 day(s) 24 - 26 °C
Maturing:	large wooden barrel 500 L used barrel 14 month(s)
Time on the Full Yeast:	12 month(s)

PRODUCT CODES

EAN:	9120039622217
EAN / carton 6:	9120039623214