



# BLACK VINTAGE SANKT LAURENT 2016

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Galgenberg
Site Type:	plateau
Varietal:	St. Laurent 100 %   21 years 5000 plants/ha   500 - 1000 liter/ha
Sea Level:	300 m
Soil:	loess granite   sub soil

## Cellar

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 %
Residual Sugar:	1 g/l
Acid:	5.9 g/l
Total Sulfur:	57 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2031

## Awards

Falstaff:	93
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## Wine Description

St. Laurent wurde 1860 in Österreich erstmals ausgepflanzt und zählt somit zu einer der ältesten heimischen Rotweinsorten. Durch penible Auslese der besten Trauben und schonenden Umgang mit dem reifen Lesegut verstärken wir die typischen Eigenschaften dieser Burgundersorte. Intensive Frucht und harmonische Säurestruktur. Diese beiden Merkmale sind Garant für ein langes Leben.

## 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 Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, 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.