



GALGENBERG SANKT LAURENT 2016

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Galgenberg
Site Type:	plateau
Varietal:	St. Laurent 100 % 20 years 5000 plants/ha 3000 - 3500 liter/ha
Sea Level:	300 m
Soil:	loess granite sub soil



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	selected yeast open fermentation vat 500 L 2 week(s) 18 - 25 °C
Maturing:	small oak barrel 225 L used barrel 6 month(s)
Time on the Fine Yeast:	6 month(s)

Data

Wine Type:	Still wine red dry
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2025

Winery

Gruber Rösschitz | Winzerstraße 46 | 3742 Rösschitz | Austria

office@gruber-roeschitz.at | www.gruber-roeschitz.at | www.gruber-roeschitz.at/page/onlineshop/#product_cat-green-veltliner-de

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.