



NUMEN ROSÉ SANKT LAURENT 2017



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Steinthal
Site Type:	hilly land
Varietal:	St. Laurent 100 % 106 years 2500 plants/ha 1500 liter/ha
Geographical Orientation:	north, south
Soil:	loam loess lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked end/august
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	St. Laurent Semi Carbonic fermentation Stems: 100 % amphora 500 L 7 - 8 month(s) 100 %
Maturing:	50 % acacia barrel 500 L used barrel 3 month(s) St. Laurent 50 % oak barrel 500 L used barrel 3 month(s) St. Laurent
Time on the Full Yeast:	3 month(s) St. Laurent
Bottling:	natural cork 800 bottles

DATA

Wine Type:	Still wine rose dry
Alcohol:	12 %
Acid:	5.9 g/l
Residual Sugar:	1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high



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)