

ROSI SCHUSTER

BURGENLAND

SANKT LAURENT BURGENLAND 2017

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection from Sankt Margarethen, Zagersdorf, Oslip and Donnerskirchen
Site Type:	hilly land
Varietal:	St. Laurent 100 % 10 - 30 years 5500 - 6500 plants/ha 3000 liter/ha
Sea Level:	120 - 180 m
Soil:	sand lime loam slate



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	wine
Mash Fermentation:	squashed Stems: 20 % steel tank 16 day(s) 100 %
Maturing:	large wooden barrel used barrel 10 month(s)
Time on the Fine Yeast:	10 month(s)
Bottling:	DIAM beginning/july 2018

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2018 - 2025

