

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection from Frauenkirchen and surroundings
Normal Classification:	Reserve
Site Type:	plains
Varietal:	St. Laurent 100 %   26 years 3500 plants/ha   4500 liter/ha
Sea Level:	128 m
Soil:	gravel quartz



## Vineyard Site:

Austria's Burgundy; Sankt Laurent is directly descended from Pinot Noir (Blauburgunder), and has adapted to the regional climate over the centuries. The wines are very full of character and excellent food companions. The care in the vineyard is elaborate and difficult, therefore the variety is only cultivated on a small scale.

## Weather / Climate

Climate: continental, pannonic

## Cellar

Harvest:	handpicked   middle/september
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes   15 %
Mash Fermentation:	complete destemming   Stems: 0 %   steel tank   3 week(s)   temperature control: yes   28 - 30 °C   100 %
Fermentation Process:	pump over   1 - 5 x day   Duration: 21 days
Filter:	layer filtration
Maturing:	large wooden barrel   2500 L   used barrel   15 month(s)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	12.7 %
Residual Sugar:	1.1 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2019 - 2030



## Wine Description

Brilliant ruby red in color, dark fruits in the nose fruity with impressions of blackberries; on the palate impressions of raspberries, cherries and bramble berries with spicy and mineral notes in the finish

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

## Food recommendation

Mushroom dishes, risotto, game and lamb, but also pasta dishes