

ROSI SCHUSTER

BURGENLAND

ZAGERSDORF SANKT LAURENT 2016

Origin: Austria, Burgenland
Quality grade: Österreichischer Qualitätswein
Site: Zagersdorf
Site Type: hilly land
Varietal: St. Laurent 100 % | 60 years
5500 - 5600 plants/ha | 2000 liter/ha
Geographical Orientation: north west
Sea Level: 160 - 180 m
Soil: loam | top soil
clay | top soil
lime | sub soil
sand | sub soil



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat | 28 day(s) | 100 %
Maturing: small wooden barrel | 300 L | used barrel | 11 month(s)
Time on the Fine Yeast: 11 month(s)
Bottling: DIAM | beginning/november 2017 | 290 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Optimum Drinking Year: 2020 - 2040

