

Umathum Sankt Laurent 2017

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

Wine Type: Still wine | red | dry

Alcohol: 11.9 %

Residual Sugar: 1 g/l

Acid: 5 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (12 years)

Optimum Drinking Year: 2018 - 2028



Vineyard

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.



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection from Frauenkirchen and surroundings

Site Type: plains

Varietal:	St. Laurent 100 % 15 - 35 years 3500 plants/ha 4800 liter/ha
Sea Level:	128 m
Soil:	gravel quartz

Harvest and Maturing

Harvest:	handpicked middle/september
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes 15 %
Mash Fermentation:	complete destemming Stems: 0 % steel tank 2 week(s) temperature control: yes 28 - 30 °C 100 %
Fermentation Process:	pump over 1 - 2 x day Duration: 14 days
Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	glass cork middle/november 2018

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.