

# Umathum Sankt Laurent 2017

<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection from Frauenkirchen and surroundings
<b>Site Type:</b>	plains
<b>Varietal:</b>	St. Laurent 100 %   15 - 35 years
<b>Sea Level:</b>	128 m
<b>Soil:</b>	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.

## Cellar

<b>Harvest:</b>	handpicked   middle/september
<b>Fermentation:</b>	spontaneous
<b>Filter:</b>	layer filtration
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   12 month(s)
<b>Bottling:</b>	glass cork   middle/november 2018

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11.9 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2018 - 2028



## 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.