

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vom Stein
Site Type:	plains
Varietal:	St. Laurent 100 % 43 years 3000 plants/ha 2800 liter/ha
Sea Level:	129 m
Soil:	gravel quartz lime



Vineyard Site:

from the parcel "Vom Stein" in Frauenkirchen. This is the oldest vineyard site in the municipality of Frauenkirchen, a small hill northwest of Frauenkirchen; dry and frost-proof, windy. Pebbly soil with medium lime and high quartz content, the topsoil is light and permeable, very warm and dry.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes 20 %
Mash Fermentation:	complete destemming Stems: 0 % wooden fermentation stand 2 week(s) temperature control: yes 28 - 30 °C 100 %
Fermentation Process:	pump over 1 - 2 x day Duration: 14 days
Filter:	layer filtration coarse
Maturing:	70 % small oak barrel 225 L new barrel 24 month(s) 30 % small oak barrel 225 L used barrel 24 month(s) bottle 18 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.3 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Allergens:	sulfites



Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2023 - 2038

Wine Description

Ruby-red colour, spicy in the nose with impressions of red berries and orange zest, nuances of chocolate, on the palate black berries, soft and spicy with long finish, like a great Pinot Noir

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

Goes excellently with risotto with mushrooms or truffles, as well as with hearty dishes such as game and lamb.