

# RIED FEIERSTEIG SANKT LAURENT 2017



<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Eisenstadt single vineyard Feiersteig
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	St. Laurent   26 - 58 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	calcareous   large brown earth lime gravel from Leitha   sub soil

## Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

## Cellar

<b>Harvest:</b>	handpicked   September 7
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	90 %   small wooden barrel   228 L   used barrel   17 month(s) 10 %   small wooden barrel   228 L   new barrel   18 month(s)
<b>Bottling:</b>	natural cork   1525 bottles

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Optimum Drinking Year:</b>	2020 - 2032

## Awards

<b>Falstaff:</b>	92
<b>The Wine Enthusiast:</b>	95
<b>A la Carte:</b>	94

## Wine Description

The nose is still shy and presents a picture of tart, reticent red cherry. The palate comes in with lovely, sweeping elegance, like a swish of an Atlas silk gown. It presents concentration, densely woven but ultrafine tannins and supreme elegance, all framing that pure, tart and exquisite notion of tart red cherry. This is poised, taut, harmonious and fine and will be ready with another two or three years of bottle age.

## Food Pairing

Perfect with game, meat dishes and mature cheese