



Wine Type:	Still wine   red   dry
Alcohol:	13 %
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium



## Award

Falstaff:	90
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## Vineyard

### Vineyard Site:

Ried Satzen: awakens near and distant passions – at the same time Even the first documented references from the 15th century indicate that this vineyard was extremely suitable for special viticulture: “Setzen” – a name that could be understood as a call. Today, Malat grows both the local St. Laurent and the international Pinot Noir here. Predestined for Burgundy, the humus-rich upper layers provide a generous supply of nutrients for the vines. The quartz content and chalky gravel layers of the Old Danube underpin the sensitive Burgundy grapes with a balanced minerality. At the same time, the loose soil prevents moisture from too much accumulation, thus protecting against rot. As a Pinot Noir that is often compared to Burgundy. As a local St. Laurent, the Austrian interpretation of Burgundy. Two specialities from one vineyard: Ried Satzen.





<b>Origin:</b>	Austria, Niederösterreich, Furth at Göttweig
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried SATZEN
<b>Normal Classification:</b>	Lagenwein
<b>Site Type:</b>	plains
<b>Varietal:</b>	St. Laurent 100 %
<b>Soil:</b>	alluvial soil danube gravel calcareous

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous wooden fermentation stand
<b>Maturing:</b>	oak barrel   300 - 1500 L
<b>Bottling:</b>	natural cork

## Product Codes

<b>EAN:</b>	9120008896373
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