

EISENSTADT SANKT LAURENT 2017



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| Origin: | Austria, Burgenland, Leithaberg |
| Site: | Eisenstadt single vineyard Feiersteig |
| Site Type: | hillside |
| Varietal: | St. Laurent 100 % 23 years |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | humus little top soil lime large sub soil |

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

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| Harvest: | handpicked September 7 |
| Mash Fermentation: | 20 - 30 |
| Maturing: | large wooden barrel used barrel 11 month(s) |
| Bottling: | screw cap Aug. 23, 2018 4629 bottles |

Data

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| Wine Type: | Still wine red dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1.6 g/l |
| Acid: | 6.4 g/l |
| Certificates: | organic |
| Drinking Temperature: | 16 - 18 °C |
| Optimum Drinking Year: | 2018 - 2023 |

Awards

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| A la Carte: | 92 |
| The Wine Enthusiast: | 90 |

Wine Description

Black cherry on the nose has an edge of red apple. The juicy palate majors on the fresh apple side and brims with bright juicy fruit. The body is light and the finish is lip-smacking. On warm days this will benefit from being a little chilled.

Speisenempfehlung

mediterrane Vorspeisen, Geflügel (Ente, Fasan, Rebhuhn), leichte Fleisch- und Fischgerichte