

ROSI SCHUSTER

BURGENLAND

SANKT LAURENT BURGENLAND 2018

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| Origin: | Austria, Burgenland |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Vineyard Selection from Sankt Margarethen, Zagersdorf, Oslip and Donnerskirchen |
| Site Type: | hilly land |
| Varietal: | St. Laurent 100 % 11 - 31 years 5500 - 6500 plants/ha 3000 liter/ha |
| Sea Level: | 120 - 180 m |
| Soil: | sand lime loam slate |



WEATHER / CLIMATE

Climate: pannonic

CELLAR

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| Harvest: | handpicked middle/august |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Sulfur Added: | wine |
| Mash Fermentation: | squashed Stems: 20 % steel tank 16 day(s) 100 % |
| Maturing: | large wooden barrel used barrel 10 month(s) |
| Bottling: | DIAM end/june 2019 |

DATA

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|-------------------------------|------------------------|
| Wine Type: | Still wine red dry |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Optimum Drinking Year: | 2019 - 2026 |

