



SANKT LAURENT 2018

Wine Type:	Still wine red dry
Alcohol:	10.5 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	8 years
Optimum Drinking Year:	2021 - 2028

VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	St. Laurent 100 % 18 years 5000 plants/ha 3500 liter/ha
Sea Level:	190 m
Soil:	loess loam danube gravel

HARVEST AND MATURING

Harvest:	handpicked end/august
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) with stems: yes
Mash Fermentation:	squashed amphora 1000 L 8 - 12 day(s) 75 % squashed oak barrel 500 L used barrel 8 - 12 day(s) 25 %
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	75 % amphora 1000 L 12 month(s) 25 % oak barrel 500 L used barrel 12 month(s)
Bottling:	natural cork SO2 added: 10 mg

PRODUCT CODES

EAN:	9120039622576
EAN / carton 6:	9120039623573

