

ROSNER

Österreich · Kamptal · Langenlois

Sankt Laurent 2018

Origin:	Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection

Cellar

Harvest:	handpicked
Spontaneous with Pied de	yes
Cuve:	
Maturing:	small oak barrel big oak barrel

Data

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Certificates:	organic, Bio-certified according to EU directives
Allergens:	sulfites
Drinking Temperature:	17 - 19 °C
Aging Potential:	high

Product Codes

EAN: 9120040332181

Vineyard

The Austrian variety Sankt Laurent is descended from varieties of the Pinot family. Grown under cool climate conditions in Kamptal, on partly Loess soil in the south of Langenlois as well as bed rock dominated soils in the northern part.

Yield reduction throughout the year and precise canopy management leave us with juicy grapes for harvesting. We select only the healthy bunches, which are carefully destemmed and fermented as such: whole berries. Gentle extraction throughout fermentation and maturation in old French oak lead to a gentle, yet, profound wine.

Wine Making

Whole Berries fermented in open vats with just a view pump-overs to gently extract color. After pressing the wine was undergoing malolactic fermentation in old and new French oak.

