



Wine Type:	Still wine   red   dry
Alcohol:	13.1 %
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium

## 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.



Origin: Austria, Niederösterreich, Furth at Göttweig

Quality grade:	Lagenwein
Site:	Ried SATZEN
Site Type:	plains
Varietal:	St. Laurent
Soil:	alluvial soil danube gravel calcareous

## Harvest and Maturing

---

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