

# 2019

## Ried SATZEN St. Laurent

### Niederösterreich



Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Lagenwein
Site:	Ried SATZEN
Varietal:	St. Laurent



Wine Type:	Still wine   red   dry
Alcohol:	13.1 %
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l

### Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous wooden fermentation stand
Maturing:	oak barrel   300 - 1500 L

### Vineyard

Soil:	alluvial soil danube gravel calcareous
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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.

