

<b>Wine Type:</b>	Still wine   red   dry
<b>Certificates:</b>	organic, Bio-certified according to EU directives
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	17 - 19 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2022 - 2031



## Vineyard

<b>Origin:</b>	Austria, Niederösterreich, Langenlois
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	St. Laurent 100 %   31 - 41 years

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Spontaneous with Pied de</b>	yes
<b>Cuve:</b>	
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   2 - 4 week(s)
<b>Maturing:</b>	75 %   small oak barrel   used barrel   12 month(s) 25 %   big oak barrel   225 L   new barrel   12 month(s)

## Product Codes

**EAN:** 9120040332181

## Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

## 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.