

ROSNER

Österreich · Kamptal · Langenlois

Sankt Laurent 2019

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

Cellar

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

Data

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

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.