




STIFT  
KLOSTER  
NEUBURG

## RIED STIFTSBREITE ST. LAURENT RESERVE 2020

Origin:	Austria, Thermenregion, Tattendorf
Quality grade:	Qualitätswein
Site:	Ried Stiftsbreite 
Normal Classification:	Reserve
Site Type:	plateau
Varietal:	St. Laurent 100 %
Geographical Orientation:	south east, south
Sea Level:	214 - 222 m
Soil:	calcareous black earth alluvial gravel



### Vineyard Site:

The grapes for the single-vineyard wines come from unique top vineyards and year after year produce storable wines with unmistakable character, ambassadors of their terroir. Some of these individual vineyards have been cultivated by Klosterneuburg Abbey for centuries.

### CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	filtered
Maturing:	60 %   barrique   used barrel   12 month(s) 40 %   large wooden barrel   used barrel   12 month(s)

### DATA

Wine Type:	Still wine   red   dry
Alcohol:	12.5 %
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2022 - 2028

### AWARDS


A la Carte:	95
Falstaff:	94

### WINE DESCRIPTION



WEIN

Weingut Stift Klosterneuburg | Rathausplatz24 | 3400 Klosterneuburg | Austria

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The St. Laurent Reserve already makes an impression in the glass with its strong ruby garnet with shimmering violet reflections. On the nose, elegant soft fruit and fine bourbon vanilla. Juicy and round on the palate. Fine forest berry confit in the aftertaste, delicate dark chocolate in the finish. A nice acidity curve keeps the wine from being too opulent.