

# EISENSTADT SANKT LAURENT 2021



<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Site:</b>	Eisenstadt single vineyard Feiersteig
<b>Site Type:</b>	hillside
<b>Varietal:</b>	St. Laurent   26 - 31 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	humus   little   top soil lime   large   sub soil

## Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

## Cellar

<b>Harvest:</b>	handpicked   September 14
<b>Mash Fermentation:</b>	stainless steel tank   21 day(s)
<b>Maturing:</b>	large wooden barrel   used barrel   18 month(s)
<b>Bottling:</b>	screw cap   May 26, 2023

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Optimum Drinking Year:</b>	2022 - 2027

## Awards

<b>A la Carte:</b>	93
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## Wine Description

Black cherry on the nose has an edge of red apple. The juicy palate majors on the fresh apple side and brims with bright juicy fruit. The body is light and the finish is lip-smacking. On warm days this will benefit from being a little chilled.

## Food recommendation

Mediterranean appetizers, poultry (duck, pheasant, partridge), light meat and fish dishes