

RIED FEIERSTEIG SANKT LAURENT 2021



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal	St. Laurent 30 - 38 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil	calcareous large brown earth lime gravel from Leitha sub soil

Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.



Cellar

Harvest	handpicked September 14
Fermentation:	spontaneous
Maturing	90 % small wooden barrel 228 L used barrel 15 month(s) 10 % small wooden barrel 228 L new barrel 18 month(s)
Bottling	natural cork Aug. 28, 2023 796 x 0.75 L 29 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2024 - 2036

Awards

A la Carte:	95
Falstaff:	93
Gault Millau:	17,5
Jancis Robinson:	17
James Suckling:	93

Wine Description

This fresh, minerally red has aromas of cherries, moss, tea leaves and citrus rind. It's medium-bodied with tight-knit tannins. Elegant but firm and well structured. From organically grown grapes. (jamesuckling.com)

Food Pairing

Perfect with game, meat dishes and mature cheese