

EISENSTADT SANKT LAURENT 2022



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hillside
Varietal:	St. Laurent 27 - 32 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	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

Harvest:	handpicked August 24
Mash Fermentation:	stainless steel tank 21 day(s)
Maturing:	large wooden barrel used barrel 18 month(s)
Bottling:	screw cap April 29, 2024

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	2.6 g/l
Acid:	6.4 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2023 - 2028

Awards

A la Carte:	93
Gault Millau:	91

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