

Ried SATZEN St. Laurent 2022

Lagenwein

MALAT



Origin: Austria, Niederösterreich, Furth at Göttweig
Quality grade: Lagenwein
Site: Ried SATZEN
Varietal: St. Laurent



Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1.1 g/l
Acid: 5.4 g/l
Drinking Temperature: 16 - 18 °C
Aging Potential: medium

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
wooden fermentation stand
Maturing: oak barrel | 300 - 1500 L
Bottling: natural cork

Vineyard


Site Type: plains
Soil: alluvial soil
danube gravel
calcareous

Ried Satzen: awakens near and distant passions – at the same time Even the first documented references from the 15th century indicate that this vineyard was extremely suitable for special viticulture: “Setzen” – a name that could be understood as a call. Today, Malat grows both the local St. Laurent and the international Pinot Noir here. Predestined for Burgundy, the humus-rich upper layers provide a generous supply of nutrients for the vines. The quartz content and chalky gravel layers of the Old Danube underpin the sensitive Burgundy grapes with a balanced minerality. At the same time, the loose soil prevents moisture from too much accumulation, thus protecting against rot. As a Pinot Noir that is often compared to Burgundy. As a local St. Laurent, the Austrian interpretation of Burgundy. Two specialities from one vineyard: Ried Satzen.



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