

ROSI SCHUSTER

BURGENLAND

ZAGERSDORF RIED REPISTYE SANKT LAURENT 2022

Origin: Austria, Burgenland
Quality grade: Österreichischer Qualitätswein
Site: Zagersdorf
Site Type: hilly land
Varietal: St. Laurent 100 % | 66 years
5500 - 5600 plants/ha | 2000 liter/ha
Geographical Orientation: north west
Sea Level: 160 - 180 m
Soil: loam | top soil
clay | top soil
lime | sub soil
sand | sub soil



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat | 28 day(s) | 100 %
Maturing: small wooden barrel | 300 L | used barrel | 11 month(s)
Bottling: DIAM

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Acid: 5.4 g/l
Residual Sugar: 1 g/l
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Optimum Drinking Year: 2026 - 2046