

RIED FEIERSTEIG SANKT LAURENT 2023



Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal:	St. Laurent 32 - 40 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 16
Mash Fermentation:	15 - 20
Maturing:	90 % small wooden barrel used barrel 15 month(s) 10 % small wooden barrel new barrel 18 month(s)
Bottling:	natural cork Dec. 10, 2025 670 x 0.75 L 29 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.4 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2026 - 2038

Wine Description

The nose is still shy and presents a picture of tart, reticent red cherry. The palate comes in with lovely, sweeping elegance, like a swish of an Atlas silk gown. It presents concentration, densely woven but ultrafine tannins and supreme elegance, all framing that pure, tart and exquisite notion of tart red cherry. This is poised, taut, harmonious and fine and will be ready with another two or three years of bottle age.

Food Pairing

Perfect with game, meat dishes and mature cheese