



SANKT LAURENT 2016

Grape variety:	Sankt Laurent (indigenous Austrian grape variety)
Average yield:	about 6.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Sankt Laurent.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.0 g/l
Closure:	Vino-Lok® Glass stoppers
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, 10% finish in used oak barrels
Tasting notes:	Deep purple characterizes our St. Laurent. It convinces with deep and spicy impressions of blackberry and black cherries with hints of cold smoke. On the palate the wine shows elegant with a deep fruit of dark berries together with fine spiciness. The wine is backed up by fine acidity and ends in a long finish.
Food recommendation:	Enjoy this wine with game and mild cheeses
Serve this wine at:	16 – 18°C
Drink this wine from:	2017 – 2025