



SANKT LAURENT RESERVE 2013

Grape variety:	St. Laurent
Average yield:	about 4.500 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:	13.1 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.9 g/l
Closure:	Vino-Lok® Glass stoppers
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, 60% finishing in mainly new and in used oak barrels for 14 months, rest in stainless steel.
Tasting notes:	Our St. Laurent Reserve is characterised by deep purple. It convinces with deep and spicy impressions of blackberries, blueberries and black cherries. Fine hints of smoked ham and incense support the multi-layered impressions of the wine. On the palate it shows spicy fruit, balanced and harmonic. The wine dances on the palate and ends with fine acidity in a long finish. Great ageing potential!
Food recommendation:	Enjoy this wine with game, lamb and cheeses
Serve this wine at:	16 – 18°C
Drink this wine from:	2016 – 2025