



SANKT LAURENT RESERVE 2017

Grape variety:	Sankt Laurent
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 region belongs to the driest and hottest in Austria and gives ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	13.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	5.3 g/l
Finishing:	Fermentation in stainless steel vats at 28°C to 32°C, finish in small oak barrels for 12 months
Closure:	Vino-Lok® Glass stoppers
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:	2019 – 2035

