



SANKT LAURENT 2017

Grape variety:	100% Sankt Laurent
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards around the village of Andau which is characterized by dry, gritty and mineral soils. Our region called Seewinkel counts between the driest and hottest in Austria and gives ideal conditions for the production of high quality red wines.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.0 g/l
Closure:	Stelvin screw caps
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel
Tasting notes:	Deep purple characterizes our St. Laurent 2017. It convinces with deep and spicy blackberry impressions together with hints of black cherries and cold smoke. On the palate the wine shows incredibly fresh and 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 and fine finish.
Food recommendation:	Enjoy this wine to all kind of game and cheeses.
Serve this wine at:	16 – 18°C
Drink this wine from:	2020 – 2026

