



SANKT LAURENT 2017

- Grape variety:** 100% Sankt Laurent
- Average yield:** about 7.000 kg/ha
- Vineyards:** The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for high quality wines.
- Alcohol:** 13.0 Vol. %
- Residual sugar:** 1.0 g/l
- Acidity:** 5.0 g/l
- Finishing:** Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel vats for 8 months
- Closure:** Stelvin screw caps
- 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:** We suggest trying some game or dark meat dishes, beef plates with hearty sauces, lamb or cheese to our Sankt Laurent.
- Serve this wine at:** 16 – 18°C
- Drink this wine from:** 2020 – 2026

