

St. Laurent 2015



St. Laurent is a traditional Austrian grape variety – and presumably was named for its early maturity around the Catholic calendar day of St. Laurence rather than for a French village. Nevertheless, genetic sequencing reveals a close relationship to Pinot Noir. Over the centuries, the mutation-prone variety has undergone a process of adaptation to our terroir and now shows more texture, color, tannins, and fruity flavors than its famous relative.

Fermentation with about two weeks maceration immediately is followed by malolactic fermentation. Eighteen months maturation in 300 to 2.500 liter oak casks lends the rather dry and austere character of young St. Laurent rounded softness. The barrels are usually around 3 years old.

Tasting Note:

Spicy nose with red berry fruits; dry and refreshing taste of red and black berries, amarelle cherries and fresh garden herbs, elegant tannins leading to a fresh and spicy finish.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: i.a. Langenloiser Ladner
Soil Type: mixed composition
Elevation: 260 – 340 m
Slope Face: -

Harvest Date: 17. – 18. September 2015
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: End of September 2016

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 5 g/l
Residual Sugar: dry

Serving Temperature: 12 – 15° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin

Bottled in: 75cl