

## St. Laurent

2022



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 in a smaller wooden vat, about 15 to 18 days on the mash. Eighteen months of maturation in 300 liter oak casks, 2<sup>nd</sup> and 3<sup>rd</sup> filling, lends the rather austere character of young St. Laurent some rounded softness

### Tasting Note:

Pure and Fragrant bouquet with only hints of black cherries and red and black berries framed by spicy, flowery and earthy tones; dry light and refreshing taste of once again cherry (skin), berries and fresh garden herbs, elegant cool style yet well structured, with still some youthful tannins leading to a fresh and spicy finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** Käferberg ('Pflanzl')  
**Soil Type:** maritime deposits (clay, limestone, gravel) on mica schist bedrock, loess and brown earth on top  
**Elevation:** 340 m  
**Slope Face:** South-East

**Harvest Date:** 1. October 2021  
**Skin Contact:** -  
**Ageing:** small wooden casks  
**Bottling Date:** May 2024

### WINE DETAILS

**Alcohol:** 12 %vol.  
**Acidity:** 6,0 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

