



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, 2nd and 3rd 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: 24th of September 2022
Skin Contact: -
Ageing: small wooden casks
Bottling Date: 26.November 2024

WINE DETAILS

Alcohol: 12 %vol.
Acidity: 5,9 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

AT-BIO-402
AT-Landwirtschaft

