



## SANKT LAURENT BLACK VINTAGE 2015

Black Vintage wines are the most interesting wines of the Gruber winery. That's why, we pick the most pleasant and charismatic wine of the year, regardless of its type or location. The vintage hero will only be selected and bottled at the very end of vinification.

### VINIFICATION AND MORE

Fully ripe and healthy grapes grown at Galgenberg. Hand-picked at the beginning of October. Strictly selected. In order to get the most out of the fruit, the solid parts of the mash were dipped into the must once a day during the alcoholic fermentation process. Fermentation in open tanks. Juice extracted before fermentation. One week on the mash after fermentation. Aged in a new barrique barrel for twelve months. Bottled without filtration.

St. Laurent was first cultivated in Austria in 1860 and is therefore one of the oldest local variety of red wine. Through the meticulous selection of the best grapes and the careful treatment of those that are picked, we intensify the typical characteristics of this Burgundy wine. Particularly fruity taste and a harmonic acidity. These two characteristics guarantee a long life.

Every Black Vintage year will be represented by a different Wine Spirit sitting on the label and looking after its precious contents inside. Limited and hand-numbered edition!

### SUGGESTED PAIRING

Best served with game dishes or lamb.

variety:	100% St. Laurent
single vineyard:	Galgenberg
soil:	loess soil over primary rock
Alk:	13,0%
acidity:	6,4 g/l
residual sugar:	1,0 g/l
maturity:	2017-2030
EAN bottle:	9005634 999752
EAN carton:	9005634 999769

