



ROSÉ SANKT LAURENT 2018 *biologics*

Sankt Laurent is one of the aromatic Burgundy varieties. Its origin is in France. The first documentary mention of St. Laurent in Austria dates back to 1860. He feels most comfortable on medium heavy, deep soils in a continental climate.

IN THE VINYARD

Winegrowing on terraces, 15 years old vines on granit soil with loess on top, vineyards at 280 - 300 m above sea level

ABOUT THE WINE

Harvest in early September, juice deprivation, fermented in stainless steel tank, the grapes come from the location Galgenberg; aromatic and fruity ;

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year.

Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

RECOMMENDATION

The intense fruit and color character of this Rosé is a versatile food companion and an eye-catcher at every party. Best on the terrace, iced on hot summer days or for light appetizer (goat's cheese)

varuety:	100% Sank Laurent
vineyard:	Galgenberg
soil:	Löss- und Lehmboden
alk:	12,3%
acidity:	5,3 g/l
res. sugar:	1,2 g/l
maturation:	bis 2021, am besten in jungen Jahren genießen
EAN bottle:	9005634 997505
EAN carton:	9005634 997499



WE
Winzerstr.
T. +43/29 84/27