



## RIED GALGENBERG

ST.LAURENT 2017

Saint Laurent is one of the aromatic Burgundy varieties. Its origin is in France. The first documented 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 VINEYARD

Plateau cultivation, 21-year-old vines, loess and granite soil, vineyard at 300 m above sea level

### ABOUT THE WINE

Harvest in mid-September, 1 week of mash fermentation at 25 ° C, fermented in the used 225l wooden barrel, fine spicy underlaid dark berry confit, tender tobacco with a hint of already dark chocolate; well integrated tannins, delicate with juicy currant on the finish

### RECOMMENDATION

For deer ragout with bread dumplings and cranberry confit

<b>variety:</b>	<b>100% St. Laurent</b>
<b>vineyard:</b>	<b>Galgenberg</b>
<b>soil:</b>	<b>Lössboden</b>
<b>Alk:</b>	<b>12,5%</b>
<b>acidity:</b>	<b>6,3 g/l</b>
<b>res. sugar:</b>	<b>1,0 g/l</b>
<b>maturation:</b>	<b>2018 bis 2025</b>
<b>EAN bottle:</b>	<b>9005634 997482</b>
<b>EAN carton:</b>	<b>9005634 997475</b>

