



BLACK VINTAGE *biologics* SANKT LAURENT 2017

St. Laurent was first cultivated in Austria in 1860 and therefore it is 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.

IN THE VINEYARD

variety:	Sankt Laurent	vintage:	2017	wine quality level:	wine from Austria
soil:	loess with some granite in the groundfloor				
age of vines:	30 years				
vineyard:	Galgenberg	altitude:	300 m		
harvest:	mid-September 2017				

IN THE CELLAR

skin fermentation:	in open bins (400 kg boxes), no sulfur adding 2 times daily submerge the skins				
fermentation temperature:	at 25 - 28°C, not controlled				
length of fermentation:	6 days				
pressing procedure:	immediately following fermentation; pneumatic, 1 time gently pressed – result ca. 60%, no sulfur adding				
malolactic fermentation:	100% in 500l – new oak barrel with medium toasting, immediately after fermentation and pressing				
maturation:	racked after malolactic fermentation and stored in the same barrel without sulfur adding, for 12 months				
filtration:	no filtration				
first sulfur adding:	one day before bottling				

alcohol:	12,5%	EAN-bottle:	900563499719 2	
res.sugar:	1,0 g/l	EAN-carton:	900563499716 1	
acidity:	6,0 g/l	certificate:	AT-BIO 301	
SO ₂ total:	52 mg/l		vegan friendly	
SO ₂ free:	29 mg/l			
storage potential:	10 - 20 years	best drinking temperature:	14 – 16°	
recommendation:	perfect with venison or lamb			

WINE DESCRIPTION

Dark berries underscored by smoked herbal spice, a touch of noble wood nuances, reminiscent of cassis. Medium body, fine structure, fresh and salty in the finish.

