



## SANKT LAURENT ROSÉ 2020 *biologics*

The St. Laurent grape variety lends its Burgundy style to this Rosé. It entices with its perfectly balanced fruit, elegance and fine, zesty notes.

### IN THE VINEYARD

variety:	Sankt Laurent	vintage: 2020	wine quality level:	Austrian quality wine
soil:	loess			
age of vines:	20 years			
vineyards:	Galgenberg		altitude:	300 - 310 m
harvest:	mid-September 2020			

### IN THE CELLAR

pressing procedure:	gentle, pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	12 days
ageing on the yeast:	2 weeks
ageing on the fine yeast:	12 weeks
maturaton:	in stainless steel tank

alcohol:	12,0%	EAN-bottle:	900563499569 3
res.sugar:	2,0 g/l	EAN-carton:	900563499568 6
acidity:	6,8 g/l		
SO <sub>2</sub> total:	83 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	28 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 - 10°
recommendation:			perfect with seafood, roasted salmon, with BBQ as well as light starters like creamy sheep cheese

### WINE DESCRIPTION

Shiny bright cherry red, fragrance of ripened dark cherries and berries, animating, notes of wild strawberries, some orange fruit, lively and easy drinking.

