



## RIED GALGENBERG *biologicis* SANKT LAURENT 2018

Sankt 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. This variety feels most comfortable on medium-heavy, deep soil in a continental climate.

### IN THE VINEYARD

variety:	Sankt Laurent	vintage: 2018	wine quality level:	Austrian quality wine
soil:	granite with some loess on the top			
age of vines:	20 - 22 years			
vineyard:	Galgenberg		altitude:	300 - 310 m
harvest:	End of September 2018			

### IN THE CELLAR

sulphurizing mash:	-		
skin fermentation:	in open bins (400 kg boxes) 2 times daily submerge the skins		
fermentation temperature:	at 25 - 27°C; not controlled		
length of fermentation:	6 days		
pressing procedure:	immediately following fermentation; pneumatic		
ageing on the fine yeast:	8 months		
maturation:	in used oak barrel		

alcohol:	12,5%	EAN-bottle:	900563499676 8
res.sugar:	1,0 g/l	EAN-carton:	900563499675 1
acidity:	6,1 g/l		
SO <sub>2</sub> total:	28 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	15 mg/l		vegan friendly
storage potential:	5 - 8 years	best drinking temperature:	14 - 16°
recommendation:	This wine is a perfect match with dishes of game, for example venison ragout with dumplings and some cranberry confit.		

### WINE DESCRIPTION

Sweet, dark cherries and sour cherries underscored by meadow herbs, a hint of tobacco spice, finishing with orange peel.

