



RIED GALGENBERG *biologicis* SANKT LAURENT 2020

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: 2020	wine quality level:	Austrian quality wine
soil:	granite with some loess on the top			
planting year:	1999			
vineyard:	Galgenberg		altitude:	300 -310 m
harvest:	end of September 2020			

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		
malolactic fermentation:	right after pressing in used barrique barrels		
ageing on the fine yeast:	8 months, raked after 4 months		
maturation:	in used barrique barrels		

alcohol:	12,5%	EAN-bottle:	900563499528 0
res.sugar:	1,0 g/l	EAN-carton:	900563499527 3
acidity:	5,5 g/l		
SO ₂ total:	42 mg/l	certificate:	AT-BIO 301
SO ₂ free:	25 mg/l		vegan friendly
storage potential:	5 - 7 years	best drinking temperature:	14 – 16°
recommendation:	Fits perfect with dishes like deer ragout with dumplings and cranberryconfit.		

WINEDESCRIPTION

Garned red with a dark core, ripend dark cherries, some blueberry-compote, tender notes of tobacco. Sticks to the palate. The juicy taste of cherries paired with ripe tannins makes this wine a universal food partner. It's a delight to enjoy!

