



SANKT LAURENT ROSÉ 2021 *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: 2021	wine quality level:	Austrian quality wine
soil:	loess			
plantin year:	2009			
vineyards:	Galgenberg		altitude:	300 - 310 m
harvest:	mid-September 2021			

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
malolactic fermentation:	100%
ageing on the yeast:	4 weeks
ageing on the fine yeast:	4 weeks
maturatation:	in stainless steel tank

alcohol:	12,0%	EAN-bottle:	900563499523 5
res.sugar:	1,2 g/l	EAN-carton:	900563499522 8
acidity:	6,8 g/l		
SO ₂ total:	87 mg/l	certificate:	AT-BIO 301
SO ₂ free:	35 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

Light salmon pink, fragrance of fresh strawberries, some pomelo. Liveley acid structure, recurring strawberry, sea buckthorn and white currant. Delightful juicy and animating!



AT-BIO-301
Österreich-Landwirtschaft

