



St. Laurent 2017

CHARACTER

First and foremost, it's about aroma. Lingonberry, wild blackberry, blackthorn – yes the entire array of dark berried fruit merges together and yet each is still clearly recognizable. Earthy and smoky, its fragrance gains depth with notes of Russian bread, beetroot and juniper berries. Its subtly beguiling, precise fragrance rests within itself and radiates tranquillity. Sensitive, delicate and soft, the St. Laurent hops across the palate before it takes flight like a paraglider that is suddenly lifted with the thermals of 2017. Its open, friendly nature makes it a reliably enriching accompaniment at the table.

ORIGIN

The grapes for this wine stem from both sides of the Neusiedler See (Lake Neusiedl). On the one side from the Rosenberg vineyard, an east facing slope of the Leithaberg (Leitha Mountains) in Breitenbrunn that is intensely marked by mica-schist. On the other side, from vineyards on the gravelly Parndorfer Platte (Parndorfer Plain) and the humus-rich Heideboden on the east side of the Neusiedler See (Lake Neusiedl).

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Manual harvest at the beginning of September, spontaneous fermentation, maceration for three weeks in wooden fermentation vat and steel tank, gentle basket press, maturation for 20 months in wooden vats and used 500-litre oak barrels.

SOBER FACTS

100% St. Laurent • 11.5% vol. • 5.4 g/l acidity • 1.2 g/l residual sugar • bottle size (l): 0.75
Bottled end of June 2019