

St. Laurent 2020



CHARACTER

Fruit, with character deeply rooted in the soils. First & foremost it's about aroma, cutting a cross-section from the root of the vine to the wine's fruit profile. Lingonberries, wild blackberries, sloe berries; the whole palette of dark-berry fruit coalesces in the nose, yet each remains clearly recognisable itself. With its earthy & roasted accents, the complex of fragrances acquires depth through notes of dark rye bread, beetroot & juniper berries. The wine's gracefully beguiling, articulate aromatics repose contentedly and radiate balance. Sensitive, subtle & soft but full of vitality, the Sankt Laurent steps lively with a hop onto the palate. Almost at the same time, the flavour literally floats along, as if a paraglider had just begun to soar on an updraft from the thermals of summer '20. The wine's open and amicable nature makes for reliable & enriching companionship at the dinner 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. Biodynamic cultivation of the vineyards. Manual harvest at the beginning of September, spontaneous fermentation, maceration for two weeks in wooden fermentation vat and steel tank, gentle basket press, maturation for 30 months in wooden vats and used 500-litre oak barrels.

SOBER FACTS

100% St. Laurent • 11.5% vol. • 5.6 g/l acidity • 1.4 g/l residual sugar • bottle size (l): 0.75
Bottled end of March 2023