

St. Laurent, Reserve 2024

Origin

Wine region: Wagram DAC
Village: Fels am Wagram

Vineyard & Soil

Special vineyard site called Kogel on the first steep terraces of Wagram hillside. Red gravel soil of a former bank of Danube river, partly covered with some Loess layers

Vinification

After destemming fermentation on skin with our own selected yeast for 10-14 days at lower temperature of approx. 28°C, no additional skin contact. Malolactic fermentation is done after racking into barriques. As Sankt Laurent is a close relative to Pinot noir, ageing takes place only in used oak for 15 months, just to underline the distinctive fruit notes and add a little complexity. No filtering until bottling time.

Tasting Notes

Aromas of sweet & sour cherry with a little of roasted notes. Backed with smooth fruit and dark berry notes, more elegance than power, almost Pinot like. Softer tannin feeling, youthful balance of fruit, ripeness and just subtle undertones of discreet oak.

Analytics

Alcohol: 13,5 % Vol.
Residual sugar: 1,1 g/l
Acidity: 5,4 g/l
Energy: 80 kcal/337 kJ

Ingredients and
nutritional value:



Recommendations

From one year of bottle aging; potential for at least 5 years. It is recommended with game poultry such as duck and pheasant, pink-roasted sirloin of beef, cured saddle of venison, and aged hard cheeses such as Parmigiano, mountain cheese, and others.



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