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## WINE - FACT SHEET

### ST. LAURENT 2018 ■

St. Laurent is characterized by its tender, elegant character, which comes from the cool and windy climate of the Plateau of Gols. It has a dense berry structure and thin skins, which makes it very sensitive. It is also difficult to tell how much quantity this variety brings every year, because some vines often do not carry grapes at all – this feature makes it rare, but very popular.

### ■ CHARACTER

clear red with violet tints, vanilla, fruity, slightly sweet aromas, caramel, the mild acidity is well-blended, medium alcohol content, harmonious body, a very smooth wine

### ORIGIN ■

5 – 20 years old vines on the Plateau of Gols Burgenland, Austria

### ■ VINIFICATION

harvested by hand at the beginning of September  
selection in the vineyard  
fermentation in stainless steel vats 28 – 32 °C  
malolactic fermentation and maturation in large oak barrels  
bottled in February 2019

### FACTS ■

100 % St. Laurent  
alcohol: 13,5 % vol.  
acidity: 4,2 g/l  
residual sugar: 5,1 g/l  
bottles: 0,75 l  
serving temperature: 16 – 18 °C  
contains sulphites

### ■ GOES WELL WITH

... young venison with cranberries or wild cherries but also wild boar, duck, lamb, barbecue, mature Brie or Camembert.