



## St. Laurent, Reserve

**Country of origin:** Austria

**Growing area:** Wagram

**Village:** Fels am Wagram



**Appellation:** Special vineyard site called Kogel on the first steep terraces of Wagram hillside

**Type of soil:** Red gravel soil of a former bank of Danube river, partly covered with some Loess layers.

**Viticulture:** Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** 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.

**Analysis:** 13,0% Vol res. sugar 1,0 g/l acidity 5,0 g/l

**Ageing potential:** offers already perfect drinking pleasure with a perspective of 5-6 years of bottle aging.