

ST. LAURENT carbonic fermentation 2022

„light Ruby-garnet red, juicy sour cherry & cranberries aromas in the nose, spicy and earthy flavours accompany, elegant and well defined with exciting acidity on the palate, again taste of red berry in the finish“

ORIGIN

soil. nutritious loess soils
climate. The St. Laurent grapes love warm days, as they do cooler nights, and most importantly windy places. Our warm pannonian climate in combination with the cool winds from the River Danube therefore brings ideal conditions for this elegant variety. The grapes are able to ripen, while also keeping their typical fresh acidity, which makes the St. Laurent wines very interesting and charismatic.

ENJOY

ideal temp. 12 °C

VINIFICATION

harvest. 7. September 2022,
100 % hand-picked
fermentation. whole bunches are sorted gently in closed fermenters and fermented as whole grapes, fermentation starts within the berry, very slow and cold fermentation in the old cellar, after 10 days with the whole bunches pressing into old oak vats, finishing fermentation as juice
BSA. malolactic fermentation is made during fermentation
rest time. 6 months in old big oak vats

alcohol content. 11 % Vol
total acidity. 5.4 g/l
residual sugar. 1.0 g/l
total sulfites. 25 mg/l