



## St. Laurent 2013 Frauenfeld



From uncertain origin and nowadays observed as an austrian speciality these wines of the St. Laurent grapes impress with a bouquet reminding on forest fruits and sour cherries. From our single vineyard Frauenfeld we harvest a selection of St. Laurent grapes from over 30 year old vines.

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<b>age of the rootstocks</b>	about 35 years
<b>soil</b>	limestone, alluvial land
<b>training form</b>	high training system (75 cm trunk height)
<b>harvested on</b>	4 <sup>th</sup> till 6 <sup>th</sup> of October
<b>vinification</b>	skin contact for 16 days, spontaneous fermentation in big oak casks, fermentation temperature was between 29°C and 32°C, aged in small barrels (225 L, french, slawonian and austrian oak) for 16 months
<b>aging ability</b>	5 to 10 years of harvest
<b>recommendation for dishes</b>	this wine fits excellent to game, roast and dark meat
<b>service help</b>	big red wine glass



**alcohol 13.5 % vol**      **acidity 5.1 ‰**      **residual sugar 1.2 g/l**

**92 Points Falstaff**

**93 Points Wine Enthusiast**



AT-BIO-401, Österreichische Landwirtschaft

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