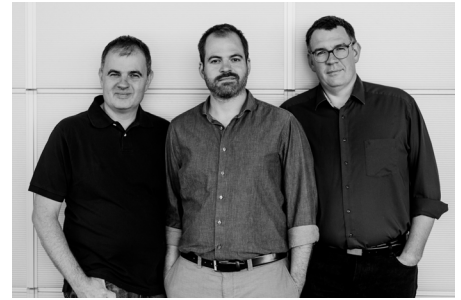




## St. Laurent 2018 BIO



From uncertain origin and nowadays observed as an austrian speciality these wines of the St. Laurent grape impress with a bouquet reminding on forest fruits, sour cherries and spice. This wine was aged in big oak barrels and fits excellent to all kinds of roast, dark meat and wild poultry.

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<b>age of the rootstocks</b>	8 - 30 years
<b>soil</b>	limestone, alluvial land
<b>training form</b>	high training system (75 cm trunk height)
<b>harvested on</b>	25 <sup>th</sup> of September - 4 <sup>th</sup> of October
<b>vinification</b>	skin contact between 10 and 16 days, fermentation temperature was between 29°C and 32°C, in big oak casks fermented, aged in used barrels of different size (3000 L and partly 225 L) for 12 months
<b>aging ability</b>	3 to 5 years of harvest
<b>recommendation for dishes</b>	this wine fits excellent to game and also to vegetables and mild cheese
<b>service help</b>	big red wine glass



**alcohol 12,5% vol**

**acidity 5.5‰**

**res. sugar 1.7g/l**



AT-BIO-401, Österreichische Landwirtschaft

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