



St. Laurent 2016



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 marzipan. This wine was aged in big oak barrels and fits excellent to all kinds of roast, dark meat and wild poultry.

age of the rootstocks	6 - 27 years
soil	limestone, alluvial land
training form	high training system (75 cm trunk height)
harvested on	29th of September - 9th of October
vinification	skin contact between 14 and 18 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
aging ability	3 to 5 years of harvest
recommendation for dishes	this wine fits excellent to game and also to vegetables and mild cheese
service help	big red wine glass



alcohol 13 % vol acidity 5,4 ‰ res. sugar 1,2 g/l



AT-BIO-401, Österreichische Landwirtschaft
certified organic

JOHANNESHOF
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