



Sankt Laurent Pure 2022

Austrian Quality Wine, Burgenland, dry

The south facing site Ried Kaiserberg is known due to cool microclimate for a long growing season. Light soils with „Seewinkel“-gravel are creating wines with complex minerality and distinctive varietal aroma.

Fermented exclusively in traditional open vats with several daily punch downs of the skin cap by hand, 100% malolactic fermentation, further maturation for 14 months in large barrels.

Food pairing: as starter or just as refreshing glass of wine without food, light summer meals with tomatoes, meat with oriental spices.

Variety:	100% Sankt Laurent
Age of vines:	30 years
Soil:	<i>Para- and tschernosemic soils</i>
Yield:	<i>selective manual harvest - 58 hl/ha</i>
Alcohol:	12.5 % abv
Total acidity:	5.3 g/l
Residual sugar:	1.0 g/l
Maturity:	2024 - 2034
Temperature:	15 - 17°C
Closure:	Screw cap
Approval number:	N17160/24

