

# ST LAURENT

Wine of Austria  
2020

Inky-red and packed full of damsons, mulberries and peppercorn spice over rustic tannins with a long, satisfying finish.

**Vineyard:** Selected from an organically-cultivated single vineyard with sandy and loamy topsoil at the mouth of the Danubian plain in Carnuntum, south-east of Vienna. The grapes are hand-harvested.

**Winemaking:** Grapes are crushed and the juice macerates on skins for two weeks during fermentation. The wine is then raked and aged in used barriques for 12 months before being filtered for transport.

**Serving suggestion:** Cheeseboard (especially sheep's cheese), cured meats, pan-fried duck, herb-roasted chicken or salmon. Even try it lightly chilled!

**Winemaker:** Walter Glatzer

**Grape(s):** 100% St Laurent

**Region:** Carnuntum, Austria

**Alcohol:** 13.5% abv

**Residual Sugar:** 1.1g/litre

**Acidity:** 4.8g/litre

**Free SO<sub>2</sub>:** 15-20mg/litre

**Closure:** Can Ring Pull

**Optimal drinking:** 12-14°C

**Filtration:** 0.65µm

**Additives:** SO<sub>2</sub>

**Vegan Friendly**

**Sustainable Austria**

**Nutritional information:**

per 100ml:

Energy 355kJ / 80kcal



**Packaging:**

187ml Can or 250ml Can

24 Cans Per Case

**Note:** wines are vintage and may vary between vintages, details correct as of this vintage.

