

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 racked 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): St Laurent (100%)

Region: Carnuntum, Austria

Alcohol: 13.5% abv

Residual Sugar: 0.6g/litre

Acidity: 4.8g/litre

Total SO₂: 72mg/litre

Closure: Can Ring Pull

Optimal drinking: 12-14°C

Filtration: 0.65µm

Additives: SO₂

Vegan Friendly

Sustainable Austria

Nutritional information:

per 100ml:

Energy 335kJ / 80kcal

per 187ml serve:

Energy 626kJ / 150kcal

Contains **Sulphites**



Packaging:

187ml or 250ml Can, 24 Cans Per Case

CANNED WINE CO



CERTIFIED

Independent verification of the
highest sustainability standards

