

## Sankt Laurent Reserve Qualitätswein, Reserve, 2016

### vineyard

origin	Österreich, Carnuntum
Classification quality grade	
Site	Sarasdorf
Normal Classification	Reserve
site type	hilly land
varietal	St. Laurent 100 %
varietal age	21 years
plant density	5000 plants/ha
varietal Yield	2600 - 3000 liter/ha
geographical orientation	south
sea level	240 m



soil	loess	-----	-----
	loam	-----	-----
	Donauschotter	-----	-----

### weather / climate

average rainfall per year	450 mm
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### Cellar

malolactic fermentation	yes				
fermentation	spontaneous				
fermentation vat	open fermentation vat	-----	600 L	6 - 8 day(s)	24 °C - 26 °C
maturing	large wooden barrel	used barrel	500 L	14 month(s)	-----
time on the full yeast	12 month(s)				

### data

wine type	still wine	red	dry
alcohol	12.5 %		
acid	5.7 g/l		
residual sugar	1 g/l		
certificates	organic		
allergens	sulfites		
drinking temperature	14 - 16 °C		
aging potential	middle (8 years)		
Optimum Drinking Year	2019 - 2026		



### wine description

flavor	dry
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