

# St. Laurent Reserve 2023



|                                |                                                                                                                                                                                                              |          |          |                 |         |          |         |
|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------|-----------------|---------|----------|---------|
| <b>Origin:</b>                 | Lower Austria                                                                                                                                                                                                |          |          |                 |         |          |         |
| <b>Site/vineyard:</b>          | The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.                                                                                                  |          |          |                 |         |          |         |
| <b>Analysis:</b>               | <table> <tr> <td>Alcohol:</td><td>13 % vol</td></tr> <tr> <td>Residual sugar:</td><td>1,5 g/l</td></tr> <tr> <td>Acidity:</td><td>4,7 g/l</td></tr> </table>                                                 | Alcohol: | 13 % vol | Residual sugar: | 1,5 g/l | Acidity: | 4,7 g/l |
| Alcohol:                       | 13 % vol                                                                                                                                                                                                     |          |          |                 |         |          |         |
| Residual sugar:                | 1,5 g/l                                                                                                                                                                                                      |          |          |                 |         |          |         |
| Acidity:                       | 4,7 g/l                                                                                                                                                                                                      |          |          |                 |         |          |         |
| <b>Closure:</b>                | screw cap                                                                                                                                                                                                    |          |          |                 |         |          |         |
| <b>Soil:</b>                   | conglomerate                                                                                                                                                                                                 |          |          |                 |         |          |         |
| <b>Vinification:</b>           | about 10 days of mash standing,<br>8 – 12 months in 50% new<br>and 50% old barrique<br>barrel,                                                                                                               |          |          |                 |         |          |         |
| <b>Characteristic:</b><br>with | Extremely varietal typical bouquet<br><br>sour cherries, a hint of red<br>turnips and restrained<br>wooden notes; dark<br>berries, much ripe tannins,<br>dense, hardly wooden<br>taste, cool, good structure |          |          |                 |         |          |         |
| <b>Pairing:</b>                | Harmonizes great with pasta dishes or<br>also with a classic pork roast                                                                                                                                      |          |          |                 |         |          |         |
| <b>Ideal Maturity:</b>         | 2026 bis 2036                                                                                                                                                                                                |          |          |                 |         |          |         |
| <b>Drinking temperature:</b>   | 10-12°C                                                                                                                                                                                                      |          |          |                 |         |          |         |

EAN Bottle: 9120010693 625  
EAN Case: 9120010693 639

