

St. Laurent

Reserve 2023



Origin: Lower Austria
Site/vineyard: The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.

Analysis: Alcohol: 13 % vol
 Residual sugar: 1,5 g/l
 Acidity: 4,7 g/l

Closure: screw cap

Soil: conglomerate

Vinification: about 10 days of mash standing,
 8 – 12 months in 50% new
 and 50% old barrique
 barrel,

Characteristic: Extremely varietal typical bouquet
 with

sour cherries, a hint of red
 turnips and restrained
 wooden notes; dark
 berries, much ripe tannins,
 dense, hardly wooden
 taste, cool, good structure

Pairing: Harmonizes great with pasta dishes or
 also with a classic pork roast

Ideal Maturity: 2026 bis 2036

Drinking temperature: 10-12°C

EAN Bottle: 9120010693 625

EAN Case: 9120010693 639

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