



ST. LAURENT CLASSIC 2018

vineyard name and soil composition: *Ried Kräutergarten* in Oberwaltersdorf, meagre alluvial soils with high limestone content.

elevation: 214 m

exposure: South-East

average age of vines: 10-19 years

the story: Named after St. Lawrence's Day - August 10th – Sankt Laurent grapes usually begin to change their color around this date. Related to the Pinot family, this variety's history is still a bit mysterious. Wines from this low yielding grape though are highly expressive and never too powerful, as the special feature is a natural sugar brake – it doesn't produce more sugar after some ripening, but only changes its aromas. So, here's to the more health conscious!

wine production: Harvested solely by hand, 70% destemmed and crushed, 30% whole berries. 50% spontaneous fermentation, 50% fermented with cultured yeast. Sixteen days on the skins, then pressed gently. Élevage 10% in used barriques (3rd–5th filling) and the rest in stainless steel, for eight to twelve months.

alcoholic content: 12.5 % Vol.

total acidity: 5.5 g/l

residual sugar: 4 g/l

potential: until 2026

tasting notes: Dark ruby red with blue highlights. An intense perfume of dark berries, blackheart cherries, bitter chocolate, some liquorice. On the palate, lots of ripe berry fruits, plum compote, sour cherries and some delicate herbal and black tea notes. Bitter chocolate in the finish and just some ripe tannin to give all the juicy fruit a little grip. Mouth-watering length and freshness.

food pairing: Smoked duck breast with fruit confit, liver paté with raisins marinated in rum, braised beef with rosemary. Semi-hard cheese such as Beaufort.

Ideal temperature to drink: slightly chilled at 14 - 16 °C (57- 60 °F)



WEINGUT HEINRICH HARTL

Oberwaltersdorf | Thermenregion | AUSTRIA
www.weingut-hartl.at | office@weingut-hartl.at

winemaker: Heinrich Hartl

size: 16ha/40 acres

total annual production: 100.000 bottles

grape varieties: 30% Pinot noir, 20% Rotgipfler, 15% Sankt Laurent, 10% Zweigelt, 5% Chardonnay, 5% Zierfandler

region: Thermenregion | Austria

geography: 30 km south of Vienna, between Wienerwald (foothill of the Alps) and Leithagebirge

climate: Continental, influenced by both warm pannonian and cold northern air streams

soil: limestone, gravel, brown earth

kwselection.com



Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC:
9120027877094

Bottle/case: 6
Cases/layer: 15
Cases/pallet: 90