

## **St.Laurent**

Reserve 2021

*vineyard:* Illmitzerweg alias "Moms Vineyard"

*soil composition:* topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam

*elevation:* 383 ft

*average age of vines:* 24 years

*varietals:* 100% St.Laurent

*farming practice:* integrated

### *the vineyard*

It's located next to the winery on the way to the village Illmitz and therefore it is called Illmitzerweg. In our family it's named "Moms Vineyard" because the mom of the house Rosa Steindorfer loves it so much and it's her favourite vineyard. This vineyard with its moist black earth and several layers of sandy loam provides the perfect conditions for our intense and complex St.Laurent Reserve. Furthermore it is located in the sunniest area of Austria. Therefore it produces fully ripe grapes which are needed for that full-bodied red.

### *wine production*

hand-harvested, grape and single berry selection, fermentation in temperature controlled stainless steel tanks at about 30 °C, spent 14 days on the skins before pressing, aged afterwards on the yeast for 15 months in new barriques

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.4 g/l

*residual sugar:* 2.0 g/l

*potential:* 2023 – 2033+

### *tasting notes*

Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential

### *food pairing*

Pot-roasted lamb, Roast duck, Beef tenderloin

*ideal temperature to drink:* 60-65 °F



## **WINERY Steindorfer**

Apetlon. Neusiedlersee. Austria  
[www.weingut-steindorfer.at](http://www.weingut-steindorfer.at)  
[office@weingut-steindorfer.at](mailto:office@weingut-steindorfer.at)

*wine-maker:* Roland & Ernst Steindorfer

*region:* Neusiedlersee - Austria

*climate:* continental/pannonian

*soil:* mineral, moist black earth, sandy loam, fine white gravel