

St.Laurent

Reserve 2017

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: 20 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

harvest time: 25th September 2017

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 14 months in new barriques

alcoholic content: 13 % by vol

total acidity: 5.2 g/l

residual sugar: 2.2 g/l

potential: 2019 – 2029+

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
office@weingut-steindorfer.at

wine-maker: Roland & Ernst Steindorfer

size: 25 acres

total annual production: 80.000 bottles

grape varieties: Welschriesling, Sauvignon Blanc, Muskateller, Pinot Gris, Chardonnay, Zweigelt, Blaufränkisch, St.Laurent, Merlot, Cabernet Sauvignon, Syrah

region: Neusiedlersee - Austria

climate: continental/pannonian

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