

St.Laurent Reserve 2015

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	St.Laurent
Output:	5.000 l/ha
Closure:	Natural Cork
Size:	0.75l
Alcohol:	13.0 vol
Acidity:	5.1 g/l
Residual Sugar:	1.8 g/l
Vinification:	vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 17 months in new barriques
Character:	Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential
Food pairings:	Pot-roasted lamb, Roast duck, Beef tenderloin
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314050

