

St. Laurent Reserve 2003

Origin	Horitschon/Mittelburgenland
Site	Gfanger
Soil	Sandy clay with high coarse fraction
Vine Variety	St. Laurent
Age of Vines	13 years
Density	4500 vines/ha
Crop	4000 lt/ha
Vintage	6th September 2003
Vinification	Native yeast fermentation in steel tanks, pressed after 15 days of mash-state, biological malolactic fermentation in a large oak barrels
Aging	12 months in barrique and 8 months in large oak barrels
Analysis	13,0 % vol. of alcohol, 5,3 g/lt of total acidity, 1,8 g/lt residual-sugar
Bottling date	September 2005
Mellowness	2006-2012
Best at	18°C / 64.4°F
Degustation-note	Distinct aroma of cherries, a dash of red berries and delicate floral aromas. Quite juicy fruit, straightforward with delicate tannin and well-integrated oak, dried herbs, rather cool style but with fruity sweetness, lasting, beautiful length.
Recommended food	Lasagne or Penne all'arrabbiata

weninger
www.weninger.com