

# St. Laurent Reserve 2004

<b>Origin</b>	Horitschon/Mittelburgenland
<b>Site</b>	Gfanger
<b>Soil</b>	Sandy clay with high coarse fraction
<b>Vine Variety</b>	St. Laurent
<b>Age of Vines</b>	14 years
<b>Density</b>	4500 vines/ha
<b>Crop</b>	4000 lt/ha
<b>Vintage</b>	28th September 2004
<b>Vinification</b>	Native yeast fermentation in steel tanks, pressed after 11 days of mash-state, biological malolactic fermentation in a large oak barrels
<b>Aging</b>	12 months in barrique and 6 months in large oak barrels
<b>Analysis</b>	13,5 % vol. of alcohol, 5,6 g/lt of total acidity, 1,0 g/lt residual-sugar
<b>Bottling date</b>	November 2006
<b>Mellowness</b>	2007-2012
<b>Best at</b>	18°C / 64.4°F
<b>Degustation-note</b>	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.
<b>Recommended food</b>	Lasagne or Penne all'arrabbiata

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