

St. Laurent

2010

The St. Laurent is a very old and already rare Austrian grape variety. Its ancestry is entwined by many legends and still unknown. Its name is however believed to be derived from the day of St. Laurentius (August 10th) around which the St. Laurent grapes usually start to become coloured. Wines of St. Laurent are typically deeply coloured, strong and pleasingly mild. Wine enthusiasts often value it as high as Zweigelt and its rare occurrence often makes it even more interesting.

Tasting Notes: Our St. Laurent 2010 shows a beautiful dark red colour. The flavour is full of ripe fruitiness and appears almost grapy. Ripe fruity tones also dominate the taste, fullness and velvety tannins the finish.

Food Suggestion: This wine goes excellently with a festive meal as a companion to a strong red meat dish.

Aging Potential: Reaches its optimum two years after the harvest. Can be kept at least for over five years.

Drinking Temperature: 18 ° C

Alcohol content: 12.5 % vol **Sugar Content:** 2.8 g/L **Acidity:** 5.3 g/L



Hidden but lively like the ground squirrel.

Not as commonly known because they can be pretty inconspicuous, there are quite some ground squirrels running around in our vineyards. To see them one has to be quiet and watchful but there they are standing up and looking out for danger. If alerted they quickly disappear, only to come up again somewhere near their ground-hole after a short time. Observing that can be quite amusing for a while.

Wine made from organic grapes AT-BIO-402