



ST. LAURENT GRAND SELECT 2015



Vintage: After a mild winter there was a cold first spring period, followed by a warm May that brought us into an early flowering by beginning of June. The weather was changing a lot in those days from very hot to cold but the flowering passed by nicely and the grapes were growing fast in early summer. The summer itself was interspersed with extrem hot periods of always a few days with something between 35 and 40 degrees. Later there were periods with some rain getting more by the end of summer and even when it was very hot during the daytime, the nighttime was cold. The harvest starts in this year as early like never before: The beginn from the harvest was the 1. September and finished with the 13th of October before we had a lot of rain after the 13th of October. The wines 2015 present themselves very fresh and lively, very charming and absolutely not like a hot vintage.

Soil: All the grapes for the St. Laurent Grand Select 2015 come from the Bisamberg vineyards - a selection of the best grapes is made on the Gabrissen and Jungsberg vineyards used for this wine. The soils on the Bisamberg consist of light, sandy loess on solid limestone in the subsoil. The constant wind and average low rainfall combined with the good drainage capacity of the sandy soil makes the Bisamberg an excellent wine location for red wines.

Vineyards and cellar: For several years I have been trying to make an interesting St. Laurent. Gradually I wanted to finish the project, but the 2009 vintage showed me that Vienna has particularly good potential for the production of St. Laurent. The grapes are separated from the style frame and the mash is then filled into specially opened double barriques. These are then immediately transported to the cold store for cold maceration for around 6 days. The fermentation takes place spontaneously at normal temperatures. The mash is submerged daily by hand. After fermentation and another short maceration, the wine is filled with a portion of the yeast in barrels of Burgundy barrels. The yeast is stirred regularly over a period of about 9 months. The wine matures in wooden barrels for up to 24 months. Then it is put together in a large wooden barrel and filled into the bottle without fining and filtration.

Tasting notes: Dark ruby garnet with purple hues. Pleasant herbal flavor on the nose, dark berry fruit and a hint of nougat. Firm on the palate, red berry nuances, well integrated present tannins, mineral and persistent, extract-sweet aftertaste with good development potential.

Wine data: 13,0 % vol. alc. 5,2 g/l acidity, 1,0 g/l residual sugar