



Fornbrater

St. Laurent Reserve 2009

Variety:	100% St.Laurent
Region:	Kremstal, Lower Austria
Vineyard:	50 year old vines
Soil:	Loess over Hollenburger Konglomerat (compressed gravel from the banks of the Danube formed during the Ice Age)
Methods:	Hand harvested, sustainable agriculture
Yield:	40 hl/ha
Grapes :	19° KMW, 95 Oechsle
Grape treatment:	must fermentation 25days
Fermentation:	3 weeks at 27° C in stainless steeltank
Aging:	1 year barrique, 50% new oak and 50% old oak
Malolactic:	Yes
Alcohol:	13,3%vol
Total acidity:	5,2 g/l
Residual sugars:	1.1 g/l, dry
Serving temperature:	17°C

Tasting notes:

Pronounced varietal aromas with sour cherries, dark berries, ripe tannins, dense, cool, good structure, full, long finish