



 Forstreiter

## St. Laurent Reserve 2015

<b>Variety:</b>	100% St. Laurent
<b>Region:</b>	Kremstal, Lower Austria (Niederösterreich)
<b>Vineyard:</b>	50 year old vines
<b>Soil:</b>	loess over konglomerat
<b>Vintage:</b>	beginning of October
<b>Yield:</b>	40 hl/ha
<b>Grapes :</b>	19° KMW
<b>Grape treatment:</b>	must fermentation 28days
<b>Fermentation:</b>	3 weeks at 27° C in stainless steeltank
<b>Aging:</b>	1 year barrique, 50% new oak and 50% old oak
<b>Malolactic:</b>	Yes
<b>Alcohol:</b>	13,0%vol
<b>Total acidity:</b>	5,2 g/l
<b>Residual sugars:</b>	1,0 g/l, dry
<b>Serving temperature:</b>	17°C

### Tasting notes:

Pronounced varietal bouquet with sour cherries, a hint of red beet and remarkably restrained oak; dark berry, much ripe tannins, dense in flavor hardly timber, cool, good structure