



Sankt Laurent 2019 Jungle

Our very old St. Laurent vines are rooted in a southeast-facing vineyard in the Langenlois Ried Hasel, from where you can enjoy a magnificent view of the Zöbing Ried Heiligenstein while working in the vineyard. But it was not only the beautiful view that attracted us. St. Laurent is a traditional local grape variety that inspires us year after year.

The old vineyard had not been cultivated for several years and when we were able to start working on the parcels, our first vineyard work was like an expedition in the jungle. We were and still are convinced of the great potential of the vineyard and, as part of a recultivation project, we cared for the vines. Although the yields are minimal, we are pleased that we were able to preserve a piece of this expressive grape variety in the Kamptal through recultivation.

Making of the wine

The grapes were harvested by hand and gently brought to the winery in small boxes. Part of the grapes was destemmed, part was fermented whole bunch for about 10 days on the mash. During this time, the mash was poured over daily with the juice. The fermentation was spontaneous and after the malolactic fermentation the wine was allowed to mature calmly in small wooden barrels.

Style

The characteristics of St. Laurent reflect in its essence pretty much what we associate with great red wines. Translated into natural conditions of the Kamptal this means: elegance and lightness with substance and expressiveness at the same time, aromatic depth, filigree red fruit, cool minerality, fine but bundling tannin, a clear focus and a lot of pressure on the palate.

J FACTS

Grape variety: St. Laurent
Hand-picked grapes from organic farming
Soil: calcareous loam-loess soil
ABV: 12.5 % vol
Ac: 5.4 ‰
RS: 1.0 g/l
Ageing potential: 2029

