



St. Laurent Ausstich Stiftsbreite Tattendorf 2015 St. Laurent

Viticulture

Vineyard:	Stiftsbreite single vineyard, Tattendorf, Thermenregion, Lower Austria. 220 meters altitude.
Soil Type:	Alluvial gravel soil with brown clay.
Irrigation:	No irrigation
Harvest Date:	October.

Vinification:

Stift Klosterneuburg Monastery was founded in 1114 and it is the oldest wine estate in Austria producing wine for just over 900 years. It is also one of the largest wine estates in Austria with 108 hectares under vines. The vineyards are located in different appellations; Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

It is also important to note that Stift Klosterneuburg is the first carbon neutral wine estate in Europe.

St. Laurent was brought from France to Austria. It shows similar properties to Pinot Noir and is often said to be related. In the same way as Pinot Noir it is early ripening and has a thin skin. St. Laurent requires warm and dry locations for best growing conditions. Tattendorf is the largest St. Laurent vineyard in the world and offers ideal conditions for this varietal.

After picking the wine is left to macerate for three weeks on the skins. Aged in large foudres for sixteen months. St. Laurent Ausstich Stiftsbreite is a selection of the best casks from the vintage.

Tasting Notes:

Color:	Deep ruby pomegranate.
Nose:	Hints of star anise and gingerbread, fine cherry and sour cherry notes.
Palate:	Balanced and soft on the palate, with a pleasing velvety texture. It is luscious with intense notes of cherry.
Other:	St. Laurent Ausstich Stiftsbreite will go very well with more flavorful dishes such as game, wild fowl or roast beef.