

weninger



Sankt Laurent 2016

Only 4 days of skin maceration, with nimbly 10.5% alcohol and an acidity that knuckles down.

A wine that comes across as very linear, charismatic and youthful. Balanced acidity with an attractive fruity playfulness and silkiness. Easy to drink yet never superficial. A wine for the dinner table, without having to think too much about it – interesting, approachable and open. Serve slightly chilled for those warm summer evenings. (*Dominik Ginzinger*)



weninger

Variety	Sankt Laurent
Alcohol	10,5%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Soil	sandy clay with a lot of coarse fraction
Age of vines	25 years
Altitude above sea level	260 meter
Cultivation method	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 vines / ha
Crop	55 hl / ha
Harvest	selective hand harvest / September 2016
Fermentation	spontaneous / mashed from hand and feet / 3 days in open vats
Ageing	20 months in 1500-liter barrels / natural malolactic fermentation
Residual sugar	0,7 g/l
Bottling	3200 bottles / July 2018 / no filtration / own bottling plant
Drinking temperature	16-18°C

