

## St. Laurent CLASSIC 2007

<b>Variety:</b>	St. Laurent
<b>Growing Region</b>	Thermal Region, Lower Austria
<b>Age of the vines::</b>	21 years
<b>Yield:</b>	43 hl
<b>Soil type:</b>	Brown soil on gravelly subsoil
<b>Soil cultivation:</b>	Permanent green cover every second row
<b>Training form:</b>	High-trained vines
<b>Harvest:</b>	Hand-picked
<b>Must reading:</b>	19 KMW
<b>Fermentation:</b>	12 days in a steel tank
<b>Malolactic:</b>	In large wooden barrels
<b>Maturation:</b>	8 months in used barrels
<b>Alcohol:</b>	12.5 Vol. %
<b>Acidity:</b>	4.8 g/l
<b>Residual sugar:</b>	1.7 g/l
<b>Drinking temperature:</b>	18 ° C(64.4 ° F)
<b>Optimal drinking period:</b>	2 - 5 years
<b>Overall impression:</b>	Dark ruby red; a fine toasty bouquet in the nose, soft and velvety on the palate; a long, sustained finish
<b>Culinary Tip:</b>	We pair this wine with meat pies and hearty roasts. Also great with pumpkins and squashes of all varieties.
<b>Christian Fischer says:</b>	The wine tasting team of the Wall Street Journal agrees that this is an exceptionally tasty wine. How exceptional? Our St. Laurent CLASSIC was the winner among all the Austrian red wines currently available in New York City!