



## St. Laurent Reserve

QWt Niederösterreich, Schloss Gobelsburg, 2015

750 ml

Art. nr. 40011715

The St. Laurent has a wealth of tannins. Its firmly joined body is powerful and muscular and will therefore be the right choice for beef and game dishes. Intense aromas of blackberries, amarena cherries, plums and gingerbread spices dominate its flavour with roasted aromas from the wood development as well as mineral accents reminiscent of graphite and charcoal. A complex wine with a long finish and several years of ageing potential.

Origin:	<b>Austria / Niederösterreich / Kamptal</b>
Grape variety:	<b>Sankt Laurent</b>
Maturity:	<b>3 to 10 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Latin American dishes, Châteaubriand, Filet Wellington, Spiced grillades, Wild boar entrecôte with Spätzli, Hearty stew with pulses</b>
Vinification:	<b>fully destemmed, fermentation in wooden barrel</b>
Harvest:	<b>hand-picking, strict selection, in small boxes</b>
Maturation:	<b>in tonneau</b>
Volume:	<b>13.0 %</b>



**Certified integrated production**



**Vegan**

# BAUR *au* LAC Vins

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## Epicurean profile

### Nose profile

#### Intensity

1 2 3 4 5 6 7 8 9 10

#### Floral

1 2 3 4 5 6 7 8 9 10

#### Fruitiness

1 2 3 4 5 6 7 8 9 10

#### Spiciness

1 2 3 4 5 6 7 8 9 10

#### Wood influence

1 2 3 4 5 6 7 8 9 10

#### Complexity

1 2 3 4 5 6 7 8 9 10

## Palate profile

### Initial impression

1 2 3 4 5 6 7 8 9 10

### Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

### Tannins

1 2 3 4 5 6 7 8 9 10

### Body

1 2 3 4 5 6 7 8 9 10

### Length

1 2 3 4 5 6 7 8 9 10