St. Laurent Reserve 2016

QWt Niederösterreich, Schloss Gobelsburg, 1500 ml

1500 ml

CHF 90.–

Art. nr. 40011816

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:	**Austria / Niederösterreich / Kamptal**
Grape variety:	**Sankt Laurent**
Ripening potential:	**3 to 10 years after harvest**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Latin American dishes, Châteaubriand, Filet Wellington, Spiced grillades, Wild boar entrecôte with Spätzli, Hearty stew with pulses**
Vinification:	**fully destemmed, fermentation in wooden barrel**
Harvest:	**hand-picking, strict selection, in small boxes**
Maturation:	**in tonneau**
Volume:	**13.0 %**
Parker:	**92**

Note: Contains sulphites

Vegan

Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

Spiciness

Wood influence

Complexity

Palate profile

Initial impression

Acidity / Juiciness

Tannins

Body

Length