



WINE DESCRIPTION

Sankt Laurent *Gaisberg Reserve*

Wine description

GAISBERG is a classified Erste Lage and probably the best spot for elegant and complex red wines in the Kamptal. Further it is one of our oldest vineyards.

wine	STL Gaisberg Reserve
grape variety	Sankt Laurent
vintage	2017
quality level	Quality wine

Vinification

Cold soak, open top fermentation, manual punch downs, malolactic fermentation and aging in 228L barrels for 2 year.

maturing	Oak casks
must reading	18,5 °KMW
bottling	October 2019
alcohol in %vol	12
acidity in g/l	6,1
residual sugar in g/l	1



Tasting notes

Elegant light red colour, excellent spicy fruit, delicate sweetness with a well-balanced acidity, mineralic, on the palate fruit driven, juicy and dense, elegant, long and multi-faceted finish

Drink Temperature	8-12°C
food	A real all-rounder

About the Vineyard

One of our oldest vineyards. It extends up to 330 meters above sea level, occupying a steep, east-facing slope that runs down towards the Straßertal valley, and a gentle decline towards the south. The soil in the upper part of the area has developed on paragneiss, mica schist, and amphibolite bedrock, while at the southern foot of the slope a soil rich in humus has developed on a thick layer of loess. It's here were some of the best red wines of the Kamptal thrive.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Strasser Gaisberg
Soil	Gneiss with a vertical mica-schist structure and a layer of Löss
Planting of the Vines	1975
Plantation Density	4500 vines/hectare
Harvesting	3 rd week of September by hand

