

ST. LAURENT TATTENDORF - ORGANIC

Thermenregion, Austria

Familie Reinisch

www.j-r.at

Method & Production

The organically grown St Laurent grapes for this wine are from a vineyard in Tattenforf. Harvested at the end of September/beginning of October. Skin contact maceration for around 12 to 16 days. Fermentation takes place in large oak cask. The wine then matures in large wooden vats and barrels of varying sizes for 12 months.

Tasting Notes

From an uncertain origin, but nowadays considered an austrian specialty, this outstanding St. Laurent wine impresses with a bouquet reminiscent of forest fruits, sour cherries and marzipan.

Food Matching

This wine works well with game. Enjoy with vension sausages or tagliatelle with chicken liver and porcini.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
JR0823	St. Laurent Tattendorf - Organic	St. Laurent	2023	13%	Screw Cap	6x0.75lt	Yes	No	No	No