



ST. LAURENT - ORGANIC

Thermenregion, Austria
Johanneshof Reinisch



www.j-r.at

Method & Production

The St Laurent grapes are from the vineyard in Tattenforf. The grapes are harvested between in the beginning of October. The must is left to macerate on the skins for between 2 - 3 weeks, fermentation takes place in large oak cask. The wine is aged in barrels of varying sizes (3000 L and partly 225 L) 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 venison sausages or tagliatelle with chicken liver and porcini.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
JR0817	St. Laurent - Organic	St. Laurent	2017	13.0%	Screw Cap	6X0.75lt	Yes	No	No