



JOSEF EHMOSER

ST. LAURENT RESERVE 2018



VARIETY:	100 % St. Laurent
ORIGIN:	Wagram
HARVEST DATE:	17 September 2018 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess with stony brown earth
VINEYARD:	Georgenberg
YIELD:	40 hl/ha
MUST WEIGHT:	18.5°KMW; 92 Öchsle
FERMENTATION:	14 days at temperatures up to 30°C, followed by malolactic fermentation in tank
AGING:	12-month maturation in large wooden barrels
ALCOHOL:	13.0 %
TOTAL ACIDITY:	4.3 g/l
RESIDUAL SUGAR:	1.0 g/l
DESCRIPTION:	St. Laurent has a long tradition in Austria and has grown happily in our vineyards since the time of our grandfather. While the variety demands great care from the winegrower, it rewards with a distinctive, noble and elegant character. Maturation in large wooden barrels lends our St. Laurent a cool spice and aromas of ripe, dark berries and black cherries, with fine tannins and an elegant texture.

PAIRING RECOMMENDATIONS:	Potato soup, calf's liver, catfish with truffle, game, cheese, leg of lamb and roasted vegetables, duck with mushrooms, heavy beef dishes
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“A TRADITIONAL RED WITH A NOBLE HEART
AND ELEGANT TEXTURE.”

WEINGUT JOSEF EHMOSER

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