



JOSEF EHMOSER

ST. LAURENT

RESERVE

2020



VINEYARD:	Georgenberg
ORIGIN:	Niederösterreich
CLASSIFICATION:	Reserve
VARIETY:	100 % St. Laurent
SOIL:	Loess with stony brown earth
HARVEST DATE:	5 October 2020
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:	4.5 g/l
RESIDUAL SUGAR:	Dry
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

“A TRADITIONAL RED WITH A NOBLE HEART
AND ELEGANT TEXTURE.”



WEINGUT JOSEF EHMOSER

TIEFENTHAL 9, 3701 GROSSWEIKERSDORF . AUSTRIA T+F +43 (0)2955 704 42 E OFFICE@WEINGUT-EHMOSER.AT