



St. Laurent Goldberg

Description:	Charming, seductive, elegant – a wine that excels through subtlety
Recommendation:	The St. Laurent Goldberg is elegant and charming with soft tannins. The cherry note is clear and fine. The complexity of this wine is best appreciated at a drinking temperature of 16-18 °C (60-64 °F). It is an ideal accompaniment to Carpaccio with olive oil and Parmesan or subtle beef or venison dishes, for example roe-deer in lingonberry sauce with hazelnut spaetzle.

Details about St. Laurent Goldberg

Vineyard site:	Goldberg
Grape variety:	St. Laurent
Vintage:	2013
Wine region:	Burgenland
Certification:	Organic
Vinification:	Openfermentation with native yeast
Maturation:	20 months in small oak barrels
Soil:	Predominantly schist with shell limestone deposits

Analysis

Alcohol by volume:	13.5
Residual sugar:	1.4 g/l
Acidity:	4.9 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Natural cork
Case size:	6 bottles

"Live joy!"