

SCHOEDL LOIDESTHAL



St. Laurent Dorflagen

Austrian quality wine, Lower Austria, Loidesthal, dry

Wine description

Bold, carmine red with a dark core, in the nose fruity and smoky aromas; on the palate impressions of raspberries, cherries and bramble berries with spicy notes, juicy and easily drinkable, intensity on the tongue.

Vinification

The ripe and healthy grapes were harvested in the beginning of October. After destemming the berries they went into stainless steel fermenter and went through fermentation in 10 days. After skin contact the wine rest in big oak barrels of 2000L in an old natural loess cellar with a constant temperature of 14° C. After 10 month the wine was blended and bottled.

Food pairing

Perfect with red meat and typical Italian dishes, after work

<i>Varieties</i>	<i>St. Laurent</i>
<i>Block(s)</i>	<i>around Loidesthal & Blumenthal</i>
<i>Soil</i>	<i>sandstone, chalky loess</i>
<i>Crop</i>	<i>6500 kg/ha</i>
<i>Alcohol</i>	<i>13.0% vol.</i>
<i>Sugar</i>	<i>3 g/l</i>
<i>Acid</i>	<i>5.6 g/l</i>
<i>Drink</i>	<i>2017-2022</i>

