



„Sankt Laurent is always very fickle to grow as it’s a real Diva. At Artisan Wines we remove the lower half of the grapes just after bloom by hand to take out pressure for the berries in the middle and to prevent rot“

Sankt Laurent Pure 2017

Austrian Quality Wine, Burgenland, dry

The south facing site Neuer Satz is known due to cool microclimate for a long growing season. Light soils with „Seewinkel“-gravel are creating wines with complex minerality and distinctive varietal aroma.

Fermented exclusively in traditional open vats with several daily punch downs of the skin cap by hand, 100% malolactic fermentation, further maturing for 14 to 20 months in large barrels.

Food pairing: as starter or just as refreshing glass of wine without food, light summer meals with tomatoes, meat with oriental spices.

Variety:	100% Sankt Laurent
Age of vines:	25 years
Soil:	Black earth with varying levels of lime
Yield:	selective manual harvest - 50 hl/ha
Alcohol:	12.7 % abv.
Total acid:	5.7 g/l
Residual sugar:	1.0 g/l
Maturity:	2018 - 2025
Temperature:	15 - 17°C
Closure:	Screw cap
Approval number:	N 6052/19