



Variety:	St. Laurent
Vineyard(s) /Appellation:	Hochfeld / Qualitätswein
Soil / aspect / slope:	Loess, South slope
Vineyard Notes:	The vineyard "Hochfeld" is sloping to the South. Through the Hochleitenwald, a wood of 4.000 ha, the hill concatenation is shaded against the cold northern winds. The situation is favored micro climatically, problems by soil erosion could be eliminated by green covering in recent years.
Harvest Date:	By the middle of October
Wine Maker:	Roman Pfaffl
Vinification:	Picked by hand with a small, well-trained team which selects the grapes directly in the vineyard; Fermented with automatic temperature-control at 28°C for 20 days with over-floating, Malolactic carried out; Matured 6 months in stainless steel before bottling.
Analysis:	Alcohol: 13 % vol.; Acidity: 5,2 g/l; Residual sugar: 2,3 g/l
Winemakers notes:	Deep and open in its fragrances, dominated by morello tones, juicy and delicate, round and full of substance, this great vintage convinces through its interplay of full fruit of dark berries, soft tannins and length on the plate. Ideal for steak, dark game, or just on its own.
Suggested retail price:	
Number of cases produced:	2.800 cases

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