

# THAYA

## Saint Laurent 2020 - Premium



Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay, virtually all our varieties

**Tasting notes:** The wine has a dark ruby colour. The aroma is multi-layered and built on dark forest fruits. There are also traces of smoked wood and thyme. The taste is in perfect harmony with the aroma. The wine has a long persistence

**Winemaking:** The wine was fermented and aged in oak barrels of 228 and 400 l for 12 months

**Pair with:** venison, wild meat, with plum sauce (f.e. deer or beef meat)

**Brix at harvest (average):** 23 Brix

**Alcohol:** 12,5%

**Residual Sugar:** 0,1 g/l  
T.A.: 5,3 g/L

**pH:** 3,45

**Final blend:** 100% Saint Laurent

**Enjoy:** now or hold up to 7 years

**Vineyard:** Hnánice – U Chlupa, exposition of vineyard - southeast, loess with an admixture of calcareous clay

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