

THAYA

Saint Laurent 2021 - Greetings from National Park



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: A light and drinkable red wine. It has a beautiful darker ruby colour. The nose is built on fresh forest fruits and prunes. These characteristics are typically reflected in the wine's flavour, which is lighter in character. Shorter finish.

Winemaking: Fermented and aged in the stainless steel tanks for 7 months

Pair with: Dark wild fowl

Brix at harvest (average): 22,8

Alcohol: 11,5%

Residual Sugar: 0,2 g/l

T.A.: 6,1 g/L

pH: 3,38

Final blend: 100%

Enjoy: now or hold up to two years

Vineyard: Dyjakovičky – Ořechový vrch, loess soils

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