

# ZAHEL



## Großlage Maurerberg St. Laurent 2022

St. Laurent is one of Austria's classic varietals and a staple of Zahel's red wine production. This wine is produced from grapes grown in the Maurerberg region, located in Vienna's southwestern corner. Here, mineral-rich Dolomite limestone is prevalent, lending the wine a layer of complexity and structure. Influenced by the cool Viennese forest to the west and warmer Thermenregion to the south, the area's unique microclimate provides further foundation for elegant red wines.

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|--------------------------|---|
| Alcohol                  | 12.5 % vol.   |
| Residual Sugar           | 1.0 g/L   |
| Acidity                  | 6.3 g/L   |
| Grape Varietals          | 100% Sankt Laurent  |
| Origin                   | Großlage Maurerberg<br>Ried Sätzen  |
| Soil                     | sandy loam on Dolomite limestone  |
| Harvest/Grape Handling   | Hand-harvest; 30% whole bunches,<br>70% de-stemmed  |
| Skin Contact             | 18 days on the skins  |
| Fermentation             | Spontaneous in stainless steel tanks  |
| Aging                    | 12 months in 500l Stockinger barrels  |
| Serving Temp.            | 12-14°C   |
| Aging Potential          | 5-10 years  |
| Tasting Notes            | dark purple color; intense cherry fruit with aromas reminiscent of Burgundy; soft tannins and a fruit-forward finish. |
| Food Pairing Suggestions | Smoked salmon, duck or mushroom/truffel dishes  |

