

COMMANDER St. Laurent 2022

Intense berry fruit, chocolaty with graphite notes. Mild acidity, fine fruit extract and a strong body for a warming finish.




 **VARIETY:** St. Laurent

 **ORIGIN:** Burgenland

 **MATURATION:** Partial barrique ageing in barrels with multiple fillings

 **HARVEST:** September with careful selection in the vineyard

 **VINIFICATION:** Harvest of perfectly ripe grapes, short cold maceration, followed by temperature-controlled mash fermentation with marc flooding. Afterwards, malolactic fermentation.

 **SOIL:** Loamy soil with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 14.0 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.1 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: approx. 5 years, with good storage also considerably longer

FOOD RECOMMENDATION: Game, steaks and dark dishes

CONTAIN SULPHITES

91 Punkte Falstaff Wein Guide 2024/25

GOLD Berliner Wein Trophy Sommerkostung 2024

SILBER IWSC International Wine & Spirit Competition 92 Punkte

Packaging unit: box of six