

COMMANDER St. Laurent 2023

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: 13.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.3 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

GOLD Berliner Wine Trophy Winterverkostung 2026

85 points Mundus Vini Spring Tasting 2026

GOLD AWC Vienna Spring Tasting 2026

GOLD Weinprämierung Burgenland 2026

GOLD ÖGZ Grillwein-Sieger 2026

Packaging unit: box of six