

Every DAYS St. Laurent 2023

Fruity red wine with sour cherry notes, peppery raspberry flavours and soft tannins. Versatile and uncomplicated for everyday drinking.



VARIETY: St. Laurent



ORIGIN: Burgenland



MATURATION: In steel tank



HARVEST: Early to mid-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: 12.5 % vol.

DRINKING TEMPERATURE: 14 - 16°C

ACIDITY: 5.1 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 3 to 5 years, much longer if stored well

FOOD RECOMMENDATION: A versatile all-rounder when it comes to accompanying dishes, especially an excellent pairing with various pasta dishes

CONTAIN SULPHITES

GOLD Portugal Wine Trophy 2024

Finalist for Rot-Goldene Traube 2024

GOLD AWC Vienna Spring Tasting 2026

SILVER Austrias Best Value Wines 2025

EAN code single bottle: 912004176 5551

EAN code box of six: 912004176 5568

Packaging unit: box of six

