

## **Steindorfer St. Laurent Reserve**

Winery: Steindorfer Category: Wine – Still - Red Grape Variety: St. Laurent Region: Apetlon/Burgenland/Austria Vineyard: Illmitzerweg Winery established: 1896 Feature: Sustainable



## **Product Information**

**Soil:** Topsoil consists of mineral, rich black earth, subsoil with several layers of sandy loam.

This vineyard provides the perfect conditions for their intense and complex St.Laurent Reserve. The family calls it "Mom's Vineyard" as it is Rosa Steindorfer's favorite vineyard.

Elevation: 116 meters (383 feet)

Age of vines: 24 years

**Vinification:** Hand-harvested in last week of September, grape and single berry selection, fermentation in temperature controlled stainless steel tanks at about 86F, spent 14 days on the skins before pressing, aged afterwards on the yeast for15 months in new barriques.

**Tasting Note**: Dark purple color. Intense dark berry bouquet, well-balanced palate with rich fruit (cherry, dark berries) elegant, medium to full bodied wine.

Reduced yields bring only enough fruit in to produce less than 1 bottle of wine per vine.Alc: 13 %RS: 2.0 g/lAcidity: 5.4 g/l

## **Producer Information**

The Steindorfer winery is a small family operation with 25 acres located in the village of Apetlon in the Seewinkel region of Burgenland (south-eastern shore of Lake Neusiedl). The Steindorfer family has been engaged with wine for four generations, starting in 1896 with the grandfather of the current winemaker Ernst Steindorfer. Currently Ernst' son Roland is beginning to take on all management of the winery under his father's helpful and watchful eye.

The Steindorfer vineyards are found both around the village of Apetlon as well as near the Lake Neusiedl shore. These two areas offer all the Steindorfer's need to make their wines. The vineyards near the lake have perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special highly humidity microclimate, which encourages the formation of noble rot. While the vineyards in and around Apetlon are perfectly suited to dry, intense reds from Zweigelt, Blaufränkisch and St. laurent as well as fresh, mineral and beautifully aromatic whites from Pinot Gris, Welschriesling and Chardonnay. Soils range from loess, to densely packed black earth, old sedimentary and sand. Total annual production is only 80,000 bottles.