

# Thermenregion St. Laurent 2018 BIO

Not many places are suited to growing St. Laurent vines: they need warm vineyards to reach full maturity, but they should be well aerated to dry the thin berry skins after rainfall. To limit vigour and promote the development of quality grapes the soils should also be poor. But if the conditions are right the winegrower is rewarded with a sensual wine, combining smooth tannins, an acid structure that works well with food and dark berry flavours. Also, the variety is modest in sugar production without compromising on flavours so the potential natural alcohol level is rarely higher than 13,5% vol.



**age of vines** 5 - 30 years

**soil** Very thin layer of brown earth top soil, underneath very deep sub soils of alluvial deposits/gravel

**training form** Double Guyot

**yield** 35 hl/ha

**harvest date** end of September and 1st week of October

**vinification** Selective harvest by hand, fermentation at around 30 °C, 15 days on the skins, aging in large wooden vats and barrels for 12 months, full malolactic conversion

**aging ability** Drink from 2021 through 2027

**food pairing** The wine's acid structure and denser tannins work very well with darker and richer foods such as stews, game or mushroom based dishes

**service help** Universal or red wine glass recommended  
Serve slightly chilled at around 14-15 °C / 57-59 °F  
Store in a cool, dark place at around 12 °C / 55 °F

**scores and awards** „[...] Ripe and spicy with both red and black fruits, just slightly earthy, with the merest hint of mushrooms. Firm and quite savoury on the palate but balanced by notable freshness. Needs foods now, or longer in bottle.“ Julia Harding MW for jancisrobinson.com, Apr. 2021. 15,5 p.



## INFO-Box

<b>Alcohol</b>	<b>12,5% vol.</b>
<b>Tartaric acid</b>	<b>5,5 g/l</b>
<b>Residual sugar</b>	<b>1,7 g/l</b>

