



<u>type:</u>	<b>St. Laurent QbA trocken Halde</b>
<u>growing region:</u>	Pfalz Weisenheimer Halde
<u>soil profile:</u>	Kalk, lehmiger Sand
<u>yield:</u>	2800l/ha
<u>alcoholic level:</u>	12,97 % Vol.
<u>residual sugar:</u>	0,3 g/l
<u>acidity:</u>	5,7 g/l
<u>vinification:</u>	selected grapes manual harvest 3 weeks must fermentation 12 months matured in big wooden casks 8% barrique-maturing
<u>winedescription:</u>	Well set up but still elegant red wine. Smells of wild aroma of berries and spices. A complete wine with fine flavor of ripe wild berries. Fresh, melting notes on the palate. Soft but intensive tannins lead to a long-lasting finish.
<u>drink temperature:</u>	18°C
<u>food recommendation:</u>	Roastbeef, Fondue bourguignonne, Ossobuco, roasted quail veal on raw asparagus-salad