

FISCHER

C h r i s t i a n



St. Laurent CLASSIC 2009

Variety:	St. Laurent
Age of the vines:	23 years
Vineyard:	Div.
Yield:	43 hl
Soil type:	Brown soil on gravelly subsoil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	18 KMW
Fermentation:	12 days in a steel tank
Malolactic:	In a steel tank
Maturation:	In large wooden barrels
Alcohol:	12,5 Vol %
Acidity:	5,1 g/l
Residual sugar:	1,0 g/l
Drinking temperature:	18° C (64,4°F)
Overall impression:	Dark ruby red; a fine toasty bouquet in the nose, soft and velvety on the palate; a long, sustained finish
Culinary Tip:	We pair this wine with meat pies and hearty roasts. Also great with pumpkins and squashes of all varieties.
Christian Fischer says:	The wine tasting team of the Wall Street Journal agrees that this is an exceptionally tasty wine. How exceptional? Our St. Laurent CLASSIC was the winner among all the Austrian red wines currently available in New York City!