

Allacher



2023 ST. LAURENT

Grape Variety(s): 100% St. Laurent

Alcohol: 13,5%vol

Acidity: 4,1 g/l

Residual sugar: 4,5 g/l

contains sulphites

Description:

Dark ruby with a delicate violet edge; ripe, dark fruit nuances on the nose of black cherries and plums; round and mild on the palate with strong body and fullness; ripe tannin, delicately integrated alcohol, long aftertaste in the finish.

Vinification:

The grapes were harvested by hand and selected immediately during the harvest. Only healthy and ripe grapes were further processed. The St. Laurent grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 48 hours, yeast was added and fermentation began. The mash was submerged 6-8 times daily. This causes the color and tannin to leach out of the grape skins. The fermentation lasted 5 days. After fermentation, the wine remained on the mash for another 8 days. The St. Laurent was then pressed and malolactic fermentation was initiated. Here, lactic acid bacteria convert the rough malic acid into milder lactic acid and the overall acid content is reduced. This makes the wine much milder and smoother. 85% of the aging took place in stainless steel tanks and 15% in used barriques. After 4 months, the wine was pulled back into a stainless steel tank, filtered and then bottled.

Serving temperature: 16-18 °C