

Allacher



2024 ST. LAURENT RIED GOLSER APFELGRUND

Grape Variety(s): 100% St. Laurent

Vineyard: Apfelgrund

Alcohol: 14,5%vol

Acidity: 4,1 g/l

Residual sugar: 1,6 g/l

contains sulphites

Description:

Typical St. Laurent note on the nose; Very soft, round, juicy on the palate with a pleasant, mild acid structure. The grapes are strongly influenced by the microclimate of Lake Neusiedl and therefore reach maximum ripeness. Very typical St. Laurent note on the nose, mix of berries, truffle chocolate, ripe tannins on the palate, delicate acidity with delicate salty notes, alcohol perfectly integrated, dark berries and chocolate have a long and elegant lingering effect.

Vinification:

The grapes were harvested by hand and selected immediately during the harvest. Selective harvesting is particularly important for the St. Laurent variety. Only the best grapes were processed into our St. Laurent Apfelgrund. The St. Laurent grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 24 hours, the yeast was added and fermentation began. The mash was submerged 6-8 times daily. This makes the wine elegant, very dark and intense in taste. The fermentation lasted 8 days. After fermentation, the wine remained on the mash for another 8 days. The mash was then pressed and biological acid 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. One day after pressing, the wine was filled into 70% new and 30% used barriques. After 6 weeks, the malolactic fermentation was complete and the wine was drained and aired. After filtration, the barriques were refilled. After aging in barriques, the St. Laurent Apfelgrund was bottled.

Serving temperature: 16-18 °C