



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Territor whilst maintaining the specific characteristics of each grape variety. His consequent "less is more" approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

St. Laurent ROHRENDORFER THALLAND

Single Vineyard

TASTING NOTES

Brilliant ruby red-violet hue. Fruity nose (akin to floral Pinot Noir aromas). Appealing for its intense black cherry and boysenberry aromas. Lively, vibrant structure. Pleasantly tannic and lingering spicy on the finish. Approachable now, but built to age. Reaches its full maturity after 2-5 years from harvest. On the palate it seems a darker relative of Pinot Noir, to which it is closely related. It should drink beautifully over the next five years, during which the tannins will soften more and blend with the lush fruit to become even more intense.

VINEYARD SITE & VINIFICATION

Rohrendorfer Thalland

Despite its reputation as a difficult grape, St. Laurent has recently enjoyed a significant renaissance in Austria. Our St. Laurent site consists of light and chalky soil which is ideal for this grape. Its very dense-berried clusters (similar to Pinot) would burst and rot in wet autumn weather. The sandy loess at this site allow the water to drain off quickly and the grapes remain healthy and have enough time to fully ripen. Since the vines are 49 years old, the yields are small, but of superior quality with old vine intensity.

SUGGESTED FOOD PAIRINGS:

Game, Goose, Duck, Lamb, Pasta, Roast Beef, Beef Steaks, Tuna Steaks, Wild Mushrooms, Ham, Sheep & goat cheese.

Serving temperature: 16° C

