



ST. LAURENT

RIED ronald 1st

PFAFFSTÄTTEN | 2022



DRY



18° CELSIUS



15 YEARS



BARRIQUE

DESCRIPTION

This St. Laurent is produced only from the best vintages. A major requirement being that the grapes are handpicked and selected. The wine is matured in 500-liter French oak barrels for 18 months. Dark in color, roasting aroma, spicy fruit - still youthful with powerful tannins in the finish.

LOCATION

Thermenregion, Pfaffstätten, Ried Ronald, loamy sand

ANALYTICAL DATA

Acidity	6,1 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTION

Perfect to pair with beef, lamb, deer and pasta dishes.

DECANTATION IS WORTH IT!

LA

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EAN 6 Bottles Box 0,75l 9120040383688 / 19x5 Ktn. / Palette

