

# 2021 St. Laurent Steiermark

**Alcohol** 11 vol. %

**Acidity** 6,1 g/l

**Residual sugar** 1,1 g/l



## Styria

The grapes for this wine are coming from the Ried Czamillonberg in Leutschach. The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

## Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

## Vinification

Grapes picked by hand.

Maturation for 24 months in 500 lt. barrels

## Tasting note

The wine shows a deep cherry red color in the glass. On the nose, it reveals aromas of juicy sour cherries, with light hints of chocolate and a touch of blackberry. On the palate, it is spicy with a well-balanced acidity, giving the wine a fresh and elegant feel. Flavors of dried herbs add complexity, leading to a long, expressive finish.

## Drinking recommendations

Drinking temperature 12-15°C

This wine is an excellent companion to roasted beef or cheese.

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