

Saint Laurent

HOCHSCHOPF 2016

Origin	Traisental
Variety	Saint Laurent
Category	Quality Wine
Analysis	13,0 % vol. Alc., Acidity: 5,3 g/l, Rs: 1,9 g/l, dry
Potential	2017 – 2027

SITE

The single vineyard Hochschopf is located 300 m above sea level with a beautiful view overlooking the Danube river. The soil consists of a thin limestone conglomerate which was deposited by the ancient Traisen River around 15 million years ago.

VINIFICATION

Selection of the best physiological ripe grapes; crushed; cold maceration for 2 days; fermentation in stainless steel, after fermentation maceration for 1 week; pressed; aged for 9 months in 500 liter oak barrels.

TASTING NOTES

dark ruby colour with an intensive violet hue, in the nose explosive cassis and toasty aromas underpinned with spicy notes. Voluminous on the pallet thanks to the firm, typical tannin structure of this grape variety. Spicy and long finish.

SERVING SUGGESTION

goes very well with any kind of red meat; good to Italian food as Pizza and Pasta.

PRODUCT CODES

EAN Bottle Code: 912001366713

EAN Code Case of 6: 9120013667142



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