WEINHAUS HAIDEN

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ST. LAURENT MUSCHELKALK 2017



VARIETY

ST. LAURENT

VINTAGE

2017

SOIL

MUSCHELKALK

HARVEST

THIRD WEEK OF SEPTEMBER

VINIFICATION

13 DAYS ON THE MASH, AGED IN USED BARRELS TO KEEP THE VARIETAL CHARACTER OF THE BURGUNDY FAMILY

DRINKING WINDOW

2018-2030

DRINKING TEMP

14-16

ALCOHOL

13%

ACID

5

RESIDUAL SUGAR

1 G

FOOD PAIRING

GOES WELL WITH GRILLED AND ROASTED LAMB, PASTA WITH RAGU

VINTAGE

2017 WAS WARM AND EARLY VINTAGE WITH SUPER HEALTHY GRAPES. ST. LAURENT IS ONLY BOTTLED IN GOOD, DRY VINTAGES WITH EXTRA HEALTHY GRAPES.

TERROIR

FEW DIFFERENT VINEYARDS LOCATED ON THE WEST BANK OF LAKE NEUSIEDL, VINEYARDS DOMINATED BY MUSCHELKALK