



RIED RONALD

st. laurent

PFAFFSTÄTTEN | 2017



DRY



18° CELSIUS



15 YEARS



BARRIQUE

DESCRIPTION

Our 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. Dark in colour, roasted, spicy fruit and 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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