

WINEMAKER:

Mathias, Viktoria, and
Leonhard Schödl

FOUNDED:**COUNTRY:**

Austria

REGION:

Weinviertel

St. Laurent 'In Natura'

Schödl

VARIETY:

St. Laurent

FARMING:

Certified Organic

APPELLATION

Niederösterreich

**WINEMAKING & VINEYARD**

Certified Organic and Biodynamic. 100% Sankt Laurent taken from the single Schödl vineyard In den Kreuthern. 10% of fermentation was done whole cluster, 90% whole berry; it was fermented in a large neutral oak fermenter for about ten days. Afterward, the wine had 14 days of skin contact, then was pressed off into 300L oak barrels for seven months' worth of aging on lees. Unfined/unfiltered, 10 mg/l SO2 at bottling. The most delicious Sankt Laurent the Schödl's have made yet: bright, medium weight, with a sense of weightlessness and complexity all at once. A fine argument for the caliber of this grape that's often overlooked as a red variety in northern Austria. Joyful stuff.