

LANDAUER

— GISPERSG —

Johanna, Franz & Stefan Landauer-Gisberg, along with Havas, their greyhound, are at home in the heart of Austria's Thermenregion, 25 km south of Vienna. For over 16 years, they've been employing 100% organic practices on their 30 hectares of vineyards around Tattendorf, Baden, Pfaffstätten and Gumpoldskirchen.

The teamwork across generations, working in harmony with nature, & an abundance of commitment, passion & love, focus on the essentials: bringing the highest possible quality from vine to bottle.

Climate shapes the wine styles, as well as the flat, gravelly soils. Low yields bring fully ripened grapes, which are a guarantee of the best wines. Stefan, the rockstar winemaker, makes wines that have incredible finesse & expression, yet so easy-to-drink. His hand-crafted wines have character & soul. The red wines are regional varieties: Pinot Noir, St. Laurent & Zweigelt. The white varieties in the region: Gruner Veltliner, Gemischter Satz, Weissburgunder (Pinot Blanc) & Rotgipfler. He also loves to mix things up & have fun, making Pet Nat and Orange wines.

The Landauer-Gisberg family are about as authentic and natural as they come. Together, we invite you to *genießen* (enjoy) and Prost!

SAINT LAURENT SELEKTION



Varietal

St. Laurent- a very mysterious grape

Wine level

Selection

Vintage

2020

Quality category

Organic, Quality wine, Vegan

Facts

12 %vol.alc; 3,7 total sugar; 5,2 acid

Wine growing area

Thermenregion/Lower Austria, the only area St. Laurent grows

Soil

Limestone & gravel - soil in Tattendorf; flat

Winemaking

The name speaks for itself: ideal harvest-time, selection of grapes and barrels guarantee pure drinking enjoyment; fine combination of flavour, fruit with substantial body! Low yield, hand harvested and berry assorting, with carbonic maceration used to enhance the fruit, but this is also a characteristic of St. Laurent; aged in small barrel (second/third filling barrique) for 12 months. That's the taste of our region!

Tasting

St. Laurent grape has a very aromatic scent of dark, crisp berries. Elegant roasted flavours, powerful on the palate, stimulating finish

Optimal drinking temperature

16°-18°C

Dishes/dining

Ideal companion for all sorts of cheese, excellent for fine ragouts, spicy starters, or strong flavoured dishes with spicy sauces

Awards:

Best "100" Area: Top100 Thermenregion 2021

Vigneron Imports

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