

Vino z Czech



Producer: Víno Marcinčák
Varietal: Saint Laurent
Vintage: 2006
Total production: 666 cases
Alcohol: 12.5%
Sugar: 3 g/l
Acid: 5.9 g/l
Region: Moravia, Mikulovsko, Novosedly na Moravě (Nad sklepy terroir)
Style: Dry red



TASTING NOTES

Estate grown and bottled by Víno Marcinčák, this 2006 St. Laurent has great aging potential. A relative of Pinot Noir, St. Laurent is the most widely planted red grape in the Czech Republic. When you do drink it, pair with game and roasted meats.

VINIFICATION PROCESS

Manually harvested, this wine spent 30 days as a mash. It was then pressed and spent another 8 months in oak barrel of 5,500 liters and then another 6 months in oak barrels of 500 liters. Finally, the wine spent 4 months in stainless steel of 5,000 liters. The wine was bottled in 2008.

ABOUT WINEMAKER

Víno Marcinčák is a family winery working its own vineyards in the Mikulov wine district. The winery focuses exclusively on producing attribute wines made from traditional varieties. Its broad assortment is crowned with botrytic wines, ice wines, and straw wines, the company's much-talked-about specialties. Using modern technology, emphasis is placed on quality, originality, and uniqueness, all possible thanks to the unique character of the individual vineyard tracts. The philosophy of vintner Petr Marcinčák produces wines with character, intended for the most discriminating wine lovers. "Our greatest wealth lies in our vineyards, from which the wine is born, and acquires its inimitable character." The soil and climate combine to create an extraordinary terroir destined to produce great wines.