



Hörner Hochstadt (Pfalz)



The Character: Velvety Fullness with Sophistication

The Saint Laurent is the red wine for moments that demand depth and elegance. It presents itself as "POWERFUL & FULL", but offers a fine sophistication that distinguishes it from other red wines. With its aromas of dark berries, ripe cherries, and a subtle, slightly spicy note, it beguiles immediately. This dry wine is characterized by a moderate acidity (5,1 g/l) and very low residual sweetness (2,7 g/l), underlining its dry, structured nature.

On the palate, the Saint Laurent shows an impressive intense fruitiness and a velvety texture. It is full-bodied without being heavy, culminating in a long-lasting, complex finish. It possesses everything a demanding red wine needs: Structure, spice, and the potential to refine any festive meal. With 12,0 % vol alcohol, it is powerful yet balanced - a true delight for the red wine lover.

The Soul of the Palatinate: The Secret of the Loess Soil

The Saint Laurent vine is demanding, but in the Palatinate, it finds ideal conditions. The Palatinate, protected by the Palatinate Forest and pampered by a Mediterranean climate, offers the early-ripening variety the necessary warmth and long ripening time. However, the unique feature of this wine lies in the soil:

The grapes grow on the famous loess soils of the Palatinate. Loess is a fine-grained, mineral-rich sediment deposited during the Ice Age, characterized by its excellent storage capacity. These soils:

- Moisture Storage: Ensure an even water supply for the vines even in dry years.
- Minerality: Give the Saint Laurent its unique minerality and a pleasant structure.

This terroir - warm days, cool nights, and mineral-rich loess - leads to a perfect balance of acidity and fruit ripeness and is the key to this harmonious and balanced red wine. It tells the story of its mineral-rich home in every sip.

Food Recommendation: The Elegant Partner at the Table

The Saint Laurent is a sovereign companion that does not push itself to the fore but upgrades every meal. Its velvety tannin and spicy berry notes fit perfectly with classic dishes.

Our recommendations for unforgettable moments:

- Meat Classics: Hearty game dishes (roe deer, venison) or braised beef (like ox cheeks).
- Regional Cuisine: Roast lamb or a hearty snack board with spicy, aged cheese and olives.
- Vegetarian: Mushroom dishes with strong spices or casseroles.

Serving temperature: To optimally unfold the elegance, enjoy it at 16-18 °C.



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