

Data sheet →

Chardonnay TBA 2008



Available in
375ml

SITE & SOIL gravelly and loamy topsoil with a limestone-rich subsoil

GRAPE VARIETY Chardonnay

VINTAGE 2008 A perfect vintage for fans of delicate, elegant wines. Because of the cool and moist weather in autumn, the grapes accumulated no huge sugar values. The wines are mature already, showing freshness and vigour without being too powerful. Potential for long life in a delicate body.

DESCRIPTION This is the great exception for our estate; botrytis is very rare in Carnuntum. An intensely aromatic wine with notes of dried fruit and cinnamon. On the palate, its sweetness is very well supported by the acidity. The finish is refreshingly long and makes the drinker long for the next sip...

> **HARVEST** selection made by hand at the beginning of November

> **FERMENTATION** in barrique at 18-20°C

> **ÉLEVAGE** 18 months on the fine lees in barrique

> **ALCOHOL** 8.5% vol

> **ACIDITY** 11.1 g/l

> **RESIDUAL SUGAR** 277.6 g/l

> **FOOD PAIRING** this wine's favourite partner is salty blue-veined cheese like Roquefort or Stilton. Sometimes difficult to pair with dessert – so serve it instead of dessert! The high degree of concentration will keep the once-opened bottle in good shape for up to four weeks in the refrigerator.

> **SERVING TEMPERATURE**
10-12°C

> **MATURITY**
2010 - 2030