

Data sheet →

Chardonnay 2022



Available in
375ml / 750ml

SITE & SOIL gravelly and loamy topsoil with limestone-rich underpinnings

GRAPE VARIETY Chardonnay

VINTAGE 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

DESCRIPTION A wine with many faces. In the nose initially characterised by tropical fruits and even cinnamon, and thus one would expect great opulence on the palate. But no, the wine is very fresh, even fruity but precise, to ultimately end in a very aromatic finish.

> **HARVEST** hand harvested beginning of August till mid of September

> **FERMENTATION** chilled fermentation in stainless steel at 18–20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.2 % vol

> **ACIDITY** 6.3 g/l

> **RESIDUAL SUGAR** 1,4 g/l

> **FOOD PAIRING** The perfect accompaniment for pasta with vegetable, mushroom or truffle filling. Quite nice with fried fish or with a main course like Tafelspitz.

> **SERVING TEMPERATURE**
10-12°C