

Markowitsch

ÖSTERREICH – AUSTRIA

Chardonnay 2024

Datenblatt >



SITE&SOIL gravelly and loamy topsoil with limestone rich underpinnings

GRAPE VARIETY Chardonnay

VINTAGE 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the highest qualities with incredible concentration and finesse.

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** 13,5 %Alk

> **ACIDITY** 6,1 g/l

> **RESIDUAL SUGAR** 1,3 g/l

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

> **SERVING TEMPERATURE** 10-12°C



HAND
BELESEN



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