

Markowitsch

ÖSTERREICH – AUSTRIA

Chardonnay 2025

Data sheet >



SITE&SOIL gravelly and loamy topsoil with limestone rich underpinnings

GRAPE VARIETY Chardonnay

VINTAGE 2025 A harmonious, expressive vintage with an ideal growing season. A stable spring and a warm, balanced summer ensured even ripening and aromatic precision. The harvest delivered healthy, high-quality grapes. The red wines show depth, pure fruit and fine tannins. The white wines impress with freshness, minerality and elegant balance

DESCRIPTION A wine with many faces. In the nose initially characterized 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 middle of September

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

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

> **ALCOHOL** 12,5%Alk

> **ACIDITY** 6,2g/l

> **RESIDUAL SUGAR** 1,5g/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



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