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WINE - FACT SHEET

CHARDONNAY 2018 ■

Chardonnay is from our perspective probably the most typical white wine variety of the Burgenland. Because it is matured in big wooden barrels for a long time on the yeast, it obtains a strong, intensive character that makes it wonderful and incomparably typical for its origin of the northeastern side of Lake Neusiedl.

■ CHARACTER

a greenly yellow,
herbs, very intensive, spicy, light honey, banana
very harmonious acidity, light pepper in finish,
very long finish, high extract, a hint of
sweetness, strong alcohol

■ VINIFICATION

harvested by hand at the beginning of October
selection in the vineyard
fermentation in stainless steel vats 17 – 18 °C
Maturation on the yeast in large oak barrels
bottled in February 2019

■ GOES WELL WITH

... with seafood dishes, fish dishes,
chicken and turkey.

ORIGIN ■

5 – 20 years old vines on the Heideboden in
Gols, Burgenland, Austria

FACTS ■

100 % Chardonnay
alcohol: 13,5 % vol.
acidity: 5,9 g/l
residual sugar: 4,9 g/l
bottles: 0,75 l
serving temperature: 7 – 10 °C
contains sulphites