

Data sheet →

# Chardonnay 2021



Available in  
375ml / 750ml

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

**GRAPE VARIETY** Chardonnay

**VINTAGE 2021** A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

**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 from mid of September to begin of October

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

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

> **ALCOHOL** 13.1 % vol

> **ACIDITY** 6.2 g/l

> **RESIDUAL SUGAR** 1,3 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