

DREISSIGACKER

EXPERTISE

2017 Bechtheimer Chardonnay dry



Origin	Rheinhessen
Grape variety	Chardonnay
Vinification	<ul style="list-style-type: none">- skin contact for up to 24 hrs.- spontaneous fermentation- 500l Tonneau new 70% & 30% used- long yeast storage- organic wine (DE-ÖKO-022)
Tasting notes	<p>„Melting fruit with good fullness and present limestone minerals, always straightforward with fine acid structure, ripe apple and quince and very delicate wood spice.“ <i>Opus V</i></p>
Analysis	<p>13.0 % vol. alcohol 0.5 g/l residual sugar 6.5 g/l acidity</p>
Drinking temperature	10 – 14° C
Bottle capacity	750 ml, 1500ml
Article No.	41

For export-prices and condition and for any more information please contact our export partners:

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