

## CHARDONNAY Carnuntum<sup>DAC</sup> 2021- BIO

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*„Abundance of juice and spice in the nose,  
yellow apples, melons and hey, nice acidity,  
fresh and animating“*



### ORIGIN

**vineyard** Altenberg und Haidäcker.

**soil.** gravel, nutritious loess with some gravel

**climate.** The Chardonnay grapes love the perfect conditions of our "pannonian" climate with the deep and nutritious soils of the vineyard Haidacker. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

### ENJOY

**pairing.** light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus

**glass.** Universal-Glass (Chardonnay- or Chianti-glass)

**ideal temp.** 8°C

**suitable for vegans**

### VINIFICATION

**harvest.** 1.-4. october 2021, hand-picked

**time on the mash.** 4 hours

**fermentation.** stainless steel, controlled temperature of 18-20 °C, 4 weeks

**rest time.** 8 weeks after fermentation on the yeast, 1. racking, another 3 months ripening on the lees

**alcohol content.** 14.5 % Vol

**total acidity.** 6.9 g/l

**residual sugar.** 1.6 g/l

**potential.** 2022 - 2027