

CHARDONNAY Carnuntum^{DAC} 2022- BIO

*„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. 7.-9. september 2022, hand-picked

time on the mash. 4 hours

fermentation. stainless steel, controlled temperature of 18-20 °C, 2 weeks

rest time. 5 weeks after fermentation on the yeast, 1. racking, another 4 weeks ripening on the lees

alcohol content. 13.5 % Vol

total acidity. 6.4 g/l

residual sugar. 1.0 g/l

potential. 2023 - 2028