



2017

C H A R D O N N A Y

Spätlese sweet

alcohol: 10,5% Vol.
residual sugar: 59g/l
acidity: 6g/l
screw-cap

SOIL & VINEYARD

black earth with gravel
Grabenacker. planted in 1993

PRODUCTION

harvested in mid-September. short skin
contact. then pressing. temperature
controlled cool fermentation. aged in
stainless steel

CHARACTER

...just with a bottle of this Chardonnay.
I promise, you won't need more in this
moment. mult-layered fruits and an
interesting play of residual sugar and acidity
ensure full enjoyment. If needed: combine it
with asparagus-salad and rhubarb
vinaigrette.

This wine is storable for many years.

91 points - FALSTAFF Weinguide 2018/2019

meet me under the apple-tree.