



2017

C H A R D O N N A Y

Qualitätswein dry

alcohol: 13,0% Vol.
residual sugar: 1,5g/l
acidity: 5g/l
screw-cap

SOIL & VINEYARD

black earth
Kaiserwinkel. planted in 1990

PRODUCTION

harvested in mid-September. short skin contact. then pressing. temperature controlled cool fermentation. 50% of the grapes were fermented on skins. aged in stainless steel

CHARACTER

It's that sun-kissed kind of Chardonnay, where you can feel the warm and dry climate of our area. Ripe and yellow fruits, nashi pear, even discreet aromas of pineapple are covered with nutty-brown-butter. There's a finish...it melts us away.

This wine is storable for many years.

made to melt you away.