



2018

C H A R D O N N A Y

Spätlese sweet

alcohol: 10,5% Vol.
residual sugar: 61g/l
acidity: 5,9g/l
screw-cap

SOIL & VINEYARD

black earth with gravel
Kaiserwinkel. planted in 1993

PRODUCTION

harvested in early-mid of 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. multi-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.

meet me under the apple-tree.