



2018

C H A R D O N N A Y

salzundsteppe

Landwein dry

alcohol: 13,5% 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 a salty, brown nut-butter. There's a finish...it melts us away.

This wine is storable for many years.

salz und steppe.