



CHARDONNAY OBEGG 2015

Origin:	Austria, Südsteiermark, Spielfeld
Quality grade:	Qualitätswein
Site:	Ried Obegg
Normal Classification:	Große STK Riede
Varietal:	Chardonnay 100 %
Soil:	Muschelkalk limestone brown clay limestone from Leitha calcareous regosol sand silt clay



STK
Steirische
TERROIR & KLASSIK
WEINGÜTER

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel 500 L oak barrel

DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Acid:	6.5 g/l
Residual Sugar:	4.4 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (8 years)