



Chardonnay Smaragd Kollmütz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Single Vineyard Kollmuetz
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Chardonnay 100 % 30 years 4500 plants/ha 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	360 m
Soil:	gneiss
Vineyard Site:	

The Kollmütz is marked by its eastern parcels of loess and predominantly bedrock cliff-faced rocks towards the west. We have four sites within Kollmütz that are planted on bedrock terraces and on the high plateau.



Cellar

Harvest:	handpicked October 8
Grape Sorting:	manual
Malolactic Fermentation:	no
Skin Contact:	24 hour(s)
Press:	pneumatic
Fermentation:	spontaneous steel tank 4 month(s) 14 - 20 °C

Filter: kieselgur filtration | coarse
layer filtration | fine
Maturing: steel tank | 10 month(s)
Time on the Full Yeast: 9 month(s)
Time on the Fine Yeast: 1 month(s)
Bottling: screw cap | Aug. 27, 2018

Data

Wine Type: Still wine | white | dry
Alcohol: 13.3 %
Acid: 7.1 g/l
Residual Sugar: 4.4 g/l
Free Sulfur: 30 mg
Total Sulfur: 89 mg
Allergens: sulfites
Drinking Temperature: 11 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2018 - 2028

Product Codes

EAN: 9120011610492