



HINTERHOLZ CHARDONNAY 2015

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Hinterholz
Site Type:	plateau
Varietal:	Chardonnay 100 % 32 years 4500 plants/ha 3000 - 3500 liter/ha
Sea Level:	330 m
Soil:	loess

Vineyard Site:

A vineyard surrounded by forest. It really cools down here in the nighttime. Ideal conditions for white wine. Chardonnay can ripen here nicely protected up into the autumn, while still keeping its elegance. The soil has somewhat more loess and primary rock (granite) in the subsoil.



Cellar

Malolactic Fermentation:	yes
Skin Contact:	15 hour(s)
Fermentation:	selected yeast large wooden barrel 2000 L new barrel 3 week(s) 20 - 22 °C
Maturing:	oak barrel 2000 L new barrel 12 month(s)

Data

Wine Type:	Still wine white dry
Certificates:	organic
Allergens:	sulfiten
Drinking Temperature:	13 - 15 °C

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Aging Potential: medium (10 years)

Optimum Drinking Year: 2016 - 2025

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.