



SCHNEIDER

BIO-CHARDONNAY 2016



Origin:	Austria, Thermenregion, Tattendorf
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Chardonnay 100 % 28 years 4500 plants/ha 5000 liter/ha
Sea Level:	230 m
Soil:	black earth lime gravel



Weather / Climate

Climate: continental, pannonic


Cellar

Harvest:	handpicked September 10 20 kg cask
Malolactic Fermentation:	no
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous steel tank 16 day(s) temperature control: yes 16 - 19 °C
Maturing:	steel tank 5 month(s)
Time on the Full Yeast:	2
Time on the Fine Yeast:	4 month(s)
Bottling:	screw cap beginning/march

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites

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Drinking Temperature: 10 - 12 °C
Aging Potential: medium (5 years)
Optimum Drinking Year: 2017 - 2022

Awards

Falstaff: 90