



## CHARDONNAY EISWEIN 2017

Origin:	Austria, Weinviertel, Rösschitz
Site:	Galgenberg
Site Type:	plateau
Varietal:	Chardonnay   30 years 3000 plants/ha   1700 liter/ha
Sea Level:	300 m
Soil:	loess granite   sub soil

### Cellar

Malolactic Fermentation:	no
Mash Fermentation:	squashed   Stems: 0 %
Fermentation:	selected yeast Pre Clarification: 0 hours Chardonnay   steel tank   50 - 60 day(s)   20 - 22 °C
Maturing:	steel tank
Time on the Full Yeast:	4 - 6 week(s)
Time on the Fine Yeast:	5 month(s)

### Data

Wine Type:	Still wine   white   sweet
Alcohol:	8.7 %
Residual Sugar:	203.4 g/l
Acid:	7.4 g/l
Drinking Temperature:	13 - 15 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2019 - 2035

### Product Codes

EAN:	9005634997956
EAN / carton 6:	9005634997949

### 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.