



# Chardonnay Rohstoff 2016

Österreichischer Qualitätswein 

**Origin:** Austria, Neusiedlersee, Andau  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Heideboden  
**Site Type:** plains  
**Varietal:** Chardonnay 100 % | 15 - 22 years  
5000 plants/ha | 4000 - 5000 liter/ha  
**Sea Level:** 117 m  
**Soil:** gravelly | large | top soil  
sandy | medium | sub soil



## Weather / Climate

**Climate:** continental, pannonic

## Cellar


**Harvest:** handpicked  
**Grape Sorting:** manual  
**Malolactic** partly  
**Fermentation:**  
**Skin Contact:** 24 - 36 hour(s)  
**Fermentation:** spontaneous  
steel tank | 20 day(s) | temperature control:  
yes | 18 - 23 °C | 40 %  
small oak barrel | 225 L | 1 year | 14 day(s) |  
60 %  
**Maturing:** 60 % | small oak barrel | 225 L | 1 year | 15  
month(s)  
40 % | steel tank | 15 month(s)  
**Time on the Full** 3 week(s)  
**Yeast:** 3 week(s)  
**Time on the Fine** 6 month(s)  
**Yeast:** 6 month(s)

## Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 14 %  
**Residual Sugar:** 2.9 g/l  
**Acid:** 5 g/l  
**Allergens:** sulfites  
**Drinking** 10 - 12 °C  
**Temperature:**  
**Aging Potential:** medium (8 years)  
**Optimum Drinking** 2018 - 2021  
**Year:**  
**Awards**  
**Falstaff:** 92

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