



CHARDONNAY ROHSTOFF 2016



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 Fermentation:	partly
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 Yeast:	3 week(s) 3 week(s)
Time on the Fine Yeast:	6 month(s) 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 Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2021

Awards

Falstaff:	92
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