



## 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



### 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