

Umathum Chardonnay 2018

Wine Description

bright gold yellow, in the nose refined fruity notes of pears and apples, on the palate fruity aromas of pear and quince with impressions of vanilla with mild finish

Wine Type: Still wine | white | dry

Alcohol: 12.7 %

Residual Sugar: 1 g/l

Acid: 4.8 g/l

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium (7 years)

Optimum Drinking Year: 2020 - 2025

Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection

Site Type: plains

Varietal: Chardonnay 100 % | 29 years

3500 plants/ha | 4000 liter/ha

Sea Level: 128 m

Soil: lime

gravel

sand

loam



Harvest and Maturing

Harvest:	handpicked beginning/september
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	squashed 2 hour(s) cold with stems: yes
Fermentation:	spontaneous small oak barrel 225 L new barrel 3 week(s)
Maturing:	steel tank 6 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	glass cork middle/april 2019

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.