

Umathum Chardonnay 2018

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



Weather / Climate

Climate: continental, pannonic

Cellar

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)

Data

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

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

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.