

# Umathum

## Chardonnay 2018

Österreichischer Qualitätswein

<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plains
<b>Varietal:</b>	Chardonnay 100 %   29 years 3500 plants/ha   4000 liter/ha
<b>Sea Level:</b>	128 m
<b>Soil:</b>	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)

**Weingut Umathum** | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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**Bottling:** glass cork | middle/april 2019

## 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.