



BLACK VINTAGE CHARDONNAY 2016

| | |
|-----------------------|--|
| Origin: | Austria, Weinviertel, Röschitz |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Hinterholz |
| Site Type: | plateau |
| Varietal: | Chardonnay 100 % 36 years 4500 plants/ha 3000 - 3500 liter/ha |
| Sea Level: | 330 m |
| Soil: | loess |

Vineyard Site:

A vineyard surrounded by forest. It really cools down here in the nighttime. Ideal conditions for white wine. Chardonnay can ripen here nicely protected up into the autumn, while still keeping its elegance. The soil has somewhat more loess and primary rock (granite) in the subsoil.



Cellar

| | |
|---------------------------------|---|
| Harvest: | handpicked October 9 500 kg cask |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Sulfur Added: | wine |
| Mazeration: | squashed 10 °C in the press |
| Skin Contact: | 15 hour(s) |
| Mash Fermentation: | squashed Stems: 0 % |
| Fermentation: | spontaneous Chardonnay oak barrel 500 L new barrel 30 day(s) 22 - 22 °C |
| Maturing: | oak barrel 500 L new barrel 12 month(s) |
| Time on the Full Yeast: | 2 week(s) |
| Time on the Fine Yeast: | 12 month(s) |
| Bottling: | natural cork Oct. 30, 2017 630 bottles SO2 added: 20 mg |
| Certification: | Yes |

Gruber Röschitz | Winzerstraße 46 | 3742 Röschitz | Austria

office@gruber-roeschitz.at | www.gruber-roeschitz.at | www.gruber-roeschitz.at/page/onlineshop/#product_cat-green-veltliner-de

| | |
|------------------|----|
| Deacidification: | no |
| Acidification: | no |

Data

| | |
|------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.9 g/l |
| Total Sulfur: | < 65 mg |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 13 - 15 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2018 - 2033 |

Awards

| | |
|-----------|----|
| Falstaff: | 93 |
|-----------|----|

Wine Description

french

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.