

ANITA **NITNAUS** HANS



JOISER FREUDSHOFER LEITHABERG DAC 2016

Origin: Austria, Burgenland, Gols
Quality grade: Leithaberg DAC
Site: Freudshofer
Varietal: Chardonnay 100 %
Soil: lime | large

Vineyard Site:

The hand-picked grapes for this beautifully mineral Chardonnay come from the Freudshofer vineyard. An extremely chalky top site in Jois am Leitha mountains, which is virtually made for the Chardonnay due to its favorable sun-ex- position. for the Chardonnay.



WEATHER / CLIMATE

Climate: continental, pannonic

Vintage description:

2016 started out difficult with frost that lead to a substantial loss in yield. This was followed by a wet and cold summer with perpetual threats of fungal infections. On the bright side the water supply for the vines was ideal for the subsequent almost too hot September. All's well that ends well.

CELLAR

Harvest:	handpicked September 9
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel 800 L used barrel 10 month(s)
Bottling:	natural cork Aug. 28, 2017 2000 bottles

DATA

Wine Type:	Still wine white dry
Alcohol:	12.4 %
Acid:	5.2 g/l
Residual Sugar:	1.3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2026

WINE DESCRIPTION

Delicate, complex fruit, mineral and vibrant on the palate, long and smooth finish