



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

WINERY

As residents of Burgenland in the far east of Austria and as winemakers in Gols, we find ourselves in a multiply fortunate position. Because the Pannonian climate at Lake Neusiedl is not only beneficial and wonderful to live in, but also perfectly predestined for viticulture. The same applies to the diverse soils. This obliges us to produce wines of the highest quality. Starting with the 2013 vintage, all of our winery wines will be organic or biodynamic. In addition, Gols, where our family has been producing wine since 1684, is also a little away from the hustle and bustle of the city. That's why we have the peace and patience here to focus on what matters most. To produce distinctive, timeless, enduring wines from local varieties that will stay with you for a lifetime.