



# SCHNEIDER BIO-CHARDONNAY 2017

**Wine Type:** Still wine | white | dry  
**Certificates:** organic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (5 years)  
**Optimum Drinking Year:** 2018 - 2023



## Vineyard



**Origin:** Austria, Thermenregion, Tattendorf  
**Quality grade:** Qualitätswein  
**Site:** Vineyard Selection  
**Site Type:** plains  
**Varietal:** Chardonnay 100 % | 29 years  
4500 plants/ha | 5000 liter/ha  
**Sea Level:** 230 m  
**Soil:** black earth  
lime  
gravel




## Weather / Climate

**Climate:** continental, pannonic

## Harvest and Maturing

**Malolactic Fermentation:** no  
**Mash Fermentation:** squashed | Stems: 0 %  
**Fermentation:** spontaneous  
steel tank | 16 day(s) | temperature control: yes | 16 - 19 °C  
**Maturing:** steel tank | 5 month(s)  
**Time on the Fine Yeast:** 4 month(s)

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