



SCHNEIDER

BIO-CHARDONNAY 2017

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

Cellar

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 Full Yeast: 2
Time on the Fine Yeast: 4 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Certificates: organic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (5 years)
Optimum Drinking Year: 2018 - 2023