

Origin:	Austria, Burgenland, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Chardonnay 100 %
Soil:	quartz sand gravel sub soil loamy sub soil



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic	yes
Fermentation:	
Skin Contact:	8 day(s)
Maturing:	large wooden barrel 500 L used barrel
Time on the Fine	14 month(s)
Yeast:	

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	organic
Allergens:	sulfites