

Chardonnay 2017

Qualitätswein 

Origin: Austria, Wachau, Mautern
Quality grade: Qualitätswein
Site: Vineyard Selection
Site Type: plains
Varietal: Chardonnay 100 % | 30 years
3000 plants/ha | 4000 liter/ha
Geographical Orientation: north
Sea Level: 220 m
Soil: loess
danube gravel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/october

Malolactic Fermentation: no

Skin Contact: 8 hour(s)

Fermentation: spontaneous
steel tank | 3 week(s)

Maturing: large wooden barrel | 3000 L | used barrel | 3 month(s)

Time on the Full Yeast: 3 month(s)

Time on the Fine Yeast: 3 month(s)



Bottling:	screw cap
Data	
Wine Type:	Still wine white dry
Alcohol:	13 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.