



Chardonnay Gamlitz 2018

Südsteiermark DAC, Ortswein



Origin:	Austria, Südsteiermark, Gamlitz
Quality grade:	Südsteiermark DAC
Site:	Vineyard Selection Gamlitz
Normal	Ortswein
Classification:	
Site Type:	hillside
Varietal:	Chardonnay 100 % 20 years 4500 - 5000 plants/ha 3500 - 4500 liter/ha
Geographical	south
Orientation:	
Sea Level:	320 - 360 m
Soil:	Kalkmergel large gravel little

Weather / Climate

Climate:	continental
Average Rainfall Per	1000 - 1500 mm

Vintage:

Cellar


Harvest:	handpicked
Malolactic	yes
Fermentation:	
Sulfur Added:	wine
Whole Grape	yes
Pressing:	
Fermentation:	spontaneous large wooden barrel 1500 L used barrel 14 - 21 day(s) temperature control: yes 20 - 21 °C
Filter:	kieselgur filtration coarse
Maturing:	large wooden barrel 1500 L used barrel 16 month(s)
Bottling:	glass cork
Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Acid:	5.4 g/l
Residual Sugar:	1.7 g/l
Alcohol:	13 %
Allergens:	sulfites



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Drinking Temperature: 11 - 13 °C
Aging Potential: medium (7 years)
Optimum Drinking Year: 2020 - 2025

Awards

Falstaff: 92
James Suckling: 92

Product Codes

EAN: 9120023162651

Wine Description

Helles Gelbgrün, Silberreflexe. Feine Nuancen von Mango, ein Hauch von Blütenhonig, zarter gelber Apfeltouch. Stoffig, mittlere Komplexität, leichtfüßig, feiner Säurebogen, angenehme Mineralität im Abgang, bereits gut antrinkbar.