

ROSNER

Österreich · Kamptal · Langenlois

Chardonnay Zeitlos 2018

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Chardonnay 100 % 30 - 40 years

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes
Whole Grape Pressing:	yes
Fermentation:	spontaneous Chardonnay small wooden barrel used barrel

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1.3 g/l
Acid:	5.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 13 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2021 - 2030

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

