

ChaGrü 2019



Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 50 % 7 - 22 years 3000 - 3300 plants/ha 5000 liter/ha Chardonnay 30 % 22 years 3000 - 3300 plants/ha 4000 liter/ha Weißburgunder 20 % 22 - 27 years 3000 - 3300 plants/ha 4000 liter/ha
Sea Level:	280 - 310 m
Soil:	humus large loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Fermentation:	spontaneous Pre Clarification: yes soft 24 hours Enzymes Used: no steel tank 18 - 20 °C
Maturing:	steel tank 5 month(s)
Time on the Full Yeast:	2 - 3 month(s)
Time on the Fine Yeast:	2 - 3



Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.4 g/l
Acid:	4.7 g/l
Total Sulfur:	55 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2024

Wine Description

A blend (usually made up of 50% Grüner Veltliner, 30% Chardonnay and 20% Weißburgunder) which combines elegance and liveliness. The Burgundian varieties Chardonnay and Weißburgunder play the elegant roles, while Grüner Veltliner portrays the cheeky, playful character. The different grape varieties are hand-picked and spontaneously fermented in separate stainless steel tanks. The Chardonnay and Weißburgunder always go through malolactic fermentation, while the Grüner Veltliner sometimes does because the wine matures on its fine lees. The ChaGrü is always a friendly guy, with some residual sugar and (due to malolactic fermentation) a certain roundness. As a rule, this is an impressively multi-faceted wine which offers a beautiful combination of fruit and spice.

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.