



NUSSBERG CHARDONNAY 2020

Wine Type:	still wine white dry
Alcohol:	15 %
Residual Sugar:	1 g/l
Acid:	6.9 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2021 - 2033

AWARD

A la Carte: 95

VINEYARD

Origin:	Austria, Vienna, Nussberg
Quality grade:	Österreichischer Qualitätswein
Site:	Nussberg
Normal Classification:	Ortswein
Varietal:	Chardonnay 100 % 33 years 4000 plants/ha 3300 liter/ha
Soil:	Muschelkalk

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	selected yeast small oak barrel 225 L used barrel 14 day(s) 20 °C
Maturing:	small wooden barrel 225 L used barrel 18 month(s)

WINERY

The vineyards of the Red House are completely on Nussberg, in the middle stands the small red wine cellars house which is inseparably associated with the name Red House. The soil, the southern exposure to the Danube, the microclimate shaped by the Vienna Woods - cool nights and warming air from the Pannonian region are the basis for the elegance and Burgundian style.

