

ATEYON Chardonnay 2021

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT



Wine Description

Golden yellow. Intense, warm and rich to the nose: aromas of almonds, marzipan and vanilla. Full and intense, yet balanced thanks to a vibrant acidity.

Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	3.4 g/l
Acid:	4.63 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	15 years
Optimum Drinking Year:	2023 - 2038

Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003)

Site Type:	hillside
Varietal	Chardonnay 90 % 24 years 6500 plants/ha 5500 liter/ha Kerner 10 %
Geographical Orientation:	south
Sea Level:	440 - 490 m
Soil	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Harvest	handpicked 16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing	50 % oak barrel 2000 L 11 month(s) Chardonnay 50 % small oak barrel 500 L 11 month(s) Chardonnay
Bottling	glass cork Aug. 28, 2022 4906 bottles

Product Codes

WEINGUT LOACKER | St. Justina Straße 3 | 39100 Bozen | Italy

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EAN:

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Vintage 2021

A late harvest and lovely, stable weather at the crush characterized Alto Adige's 2021 vintage. Thus the grapes could be left to ripen ideally, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage. (Südtirol Wein)

Curiosity

The name "Ateyon" is a pure fantasy name; very melodic and meanwhile a synonym for our Parade white wine.

Food Pairing

Ideal for sumptuous starters, white meat, fish - even grilled! Sophisticated risotti are also perfect companions.