



SCHNEIDER BIO-CHARDONNAY 2022

Wine Type: Still wine | white | dry
Certificates: organic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (5 years)
Optimum Drinking Year: 2023 - 2028



Vineyard



Origin: Austria, Thermenregion, Tattendorf
Quality grade: Qualitätswein
Site: Vineyard Selection
Site Type: plains
Varietal: Chardonnay 100 % | 34 years
4500 plants/ha | 5000 liter/ha
Sea Level: 230 m
Soil: black earth
lime
gravel




Weather / Climate

Climate: continental, pannonic

Harvest and Maturing

Malolactic Fermentation: no
Mash Fermentation: squashed | Stems: 0 %
Fermentation: spontaneous
steel tank | 16 day(s) | temperature control: yes | 16 - 19 °C
Maturing: steel tank | 5 month(s)

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