



## Inevitably often compared to a Burgundy

Elegant; multi-layered; minerally and salty.



<b>Origin:</b>	Austria, Niederösterreich, Furth at Göttweig
<b>Quality grade:</b>	Lagenwein
<b>Site:</b>	Ried Hochrain
<b>Varietal:</b>	Chardonnay
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.5 g/l
<b>Acid:</b>	6.2 g/l
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous oak barrel   300 L   0 °C
<b>Maturing:</b>	oak barrel   300 L
<b>Bottling:</b>	natural cork

## Vineyard

<b>Site Type:</b>	plateau
<b>Geographical Orientation:</b>	south
<b>Soil:</b>	alluvial soil alluvial gravel calcareous

The vineyards of the Ried Hochrain lie between Höhlgraben and Satzen on flat terrain at elevations of around 200 to 210 meters. The soil is a calcareous rigol soil formed from loess. This loess was deposited toward the end of the ice ages by winds that carried the yellow, clay-rich dust from the gravel terraces of the major glaciers and rivers into the Kremstal, where it accumulated into substantial layers. These fertile soils provide ideal growing conditions for the vines, whose deep-reaching roots are able to access ample water and nutrients even during hot, dry summer periods. The word Rain refers to a boundary strip between two fields, which in this case lay above the village. The predominant grape variety planted here is Chardonnay, which is particularly well suited to the relatively high lime content of the soil.





## Product Codes

EAN:

9120008893150