

2022

Ried HOCHRAIN Niederösterreich

MALAT



Inevitably often compared to a Burgundy

Elegant; multi-layered; minerally and salty.

Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Lagenwein
Site:	Ried Hochrain
Varietal	Chardonnay
Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.5 g/l
Acid:	6.2 g/l

Harvest and Maturing

Harvest	handpicked
Fermentation	spontaneous oak barrel 300 L
Maturing	oak barrel 300 L

Vineyard

Geographical Orientation:	south
Soil	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.