

CHARDONNAY SMARAGD 2023



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Wachau DAC
Site:	Kirchweg
Normal Classification:	Smaragd
Site Type:	plains
Varietal:	Chardonnay 100 % 32 - 37 years
Geographical Orientation:	south east
Sea Level:	200 - 240 m
Soil:	loam medium sub soil sand medium sub soil

Vineyard Site:

The Kirchweg vineyard gets its name from its location along the former path to the next closest church (in St. Michael). The vineyard name counts among the oldest in the Wachau region, already mentioned in writing in 1256. The northern part of the slope is dominated by Hochrain (Ralais) weathered rock, which was deposited here over the course of time as a debris cone from a small stream.

WEATHER / CLIMATE

Average Rainfall Per	500 - 650 mm
Vintage:	

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	completely destemmed 10 hour(s)
Fermentation:	steel tank
Filter:	filtered
Maturing:	steel tank 4 month(s)
Bottling:	screw cap March 25, 2024

DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Acid:	4.8 g/l
Residual Sugar:	4 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2032

