



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Wachau DAC
Site:	Kirchweg
Normal Classification:	Smaragd
Site Type:	plains
Varietal	Chardonnay 100 % 33 - 38 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

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	4.6 g/l
Residual Sugar:	2.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2026 - 2033