



Origin: Austria, Niederösterreich, Furth at Göttweig
Quality grade: Local wine
Varietal: Chardonnay
Soil: alluvial soil
danube gravel
calcareous



Cellar

Harvest: handpicked
Fermentation: steel tank
Maturing: large wooden barrel | used barrel

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 2.3 g/l
Acid: 4.9 g/l
Certificates: AT-BIO-402

Austrian style of an international grape variety
Particularly balanced freshness Character without a badge