

FURTH Chardonnay 2025

MALAT



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:	0.8 g/l
Acid:	5.3 g/l
Certificates:	AT-BIO-402

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

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