



Chardonnay

Variety:	Chardonnay
Vintage:	2015
Vine age:	14 - 60 years
Soil:	chalky loess soil
Vinification:	The clusters were hand-picked in the end of September. Fermentation took place in temperature-controlled steel tanks and small oak casks, to give the wine more structure. The wine was stored on fine lees for 6 months.
Analysis:	Alcohol: 13.5% vol. Residual sugar: 3.2 g/l Acidity: 5.6 g/l
Bottling:	March 2016
Description:	Colour is a strong yellow with green reflexes. In the nose you find an intense aroma of yellow and exotic fruits. Lively structure on the palate, juicy texture, light touches of tropical and yellow fruits. The wine is dry, full bodied and long lasting in the finish.
Temperature:	12 – 13 °C (61 – 64 °F)
Food pairing:	Antipasti, Pasta, light meat, fish
Bottle size:	0,75 l

Albert and Silvia Gezellmann wish you great pleasure with this wine.