



Chardonnay

Variety:	Chardonnay
Vintage:	2016
Vine age:	15 - 61 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.
Bottling:	April 2017
Analysis:	Alcohol: 13 % vol. Residual sugar: 2.7 g/l Acidity: 5.7 g/l
Description:	Colour is a light green-yellow. In the nose you find apples underlaid with a smack of orange zest, light mango notes and a touch of buscuit. On the palate juicy, notes of white tropical fruits and a mineralic touch in the finish. The wine is well balanced with a lively structure.
Drinking peak:	2017 – 2022, under optimal storage conditions
Temperature:	12 – 13 °C (61 – 64 °F)
Food pairing:	Antipasti, Pasta, light meat, fish
Bottle size:	0,75 l

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