



## Chardonnay

<b>Variety:</b>	Chardonnay
<b>Vintage:</b>	2016
<b>Vine age:</b>	15 - 61 years
<b>Soil:</b>	chalky loess soil
<b>Vinification:</b>	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.
<b>Bottling:</b>	April 2017
<b>Analysis:</b>	Alcohol: 13 % vol.      Residual sugar: 2.7 g/l    Acidity: 5.7 g/l
<b>Description:</b>	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.
<b>Temperature:</b>	12 – 13 °C (61 – 64 °F)
<b>Food pairing:</b>	Antipasti, Pasta, light meat, fish
<b>Bottle size:</b>	0,75 l

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