



Chardonnay

Variety:	Chardonnay
Vintage:	2017
Vine age:	16 - 62 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 5 months.
Bottling:	March 2018
Analysis:	Alcohol: 13 % vol. Residual sugar: 1.0 g/l Acidity: 7.0 g/l
Description:	The wine exhibits a pale straw yellow colour. The nose shows spicy aromas of yellow and exotic fruits like pineapple. Elegant and supple on the palate with a touch of yellow tropical fruit and appetizing acidity. An ideal accompaniment to food.
Drinking peak:	2018 – 2023, 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.