



## Chardonnay

<b>Variety:</b>	Chardonnay
<b>Vintage:</b>	2018
<b>Vine age:</b>	17 - 63 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 5 months.
<b>Bottling:</b>	April 2019
<b>Analysis:</b>	Alcohol: 13 % vol.      Residual sugar: 1.0 g/l      Acidity:5.6 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2019 – 2024, under optimal storage conditions
<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.**