



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Chardonnay

Variety:	Chardonnay
Vintage:	2021
Vine age:	6 - 65 years
Soil:	chalky loess soil
Vinification:	The clusters were hand-picked in the end of September. The spontaneous fermentation took place in temperature-controlled stainless steel tanks and small oak casks, to give the wine more structure. The wine matured on fine lees for 8 months.
Bottling:	April 2022
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.3 g/l Acidity: 6.4 g/l
Description:	The wine shows a strong straw yellow colour. On the nose, the wine shows spicy aromas of yellow and exotic fruits. Elegant and supple on the palate with a hints of yellow tropical fruit and appetizing acidity. An ideal food companion.
Drinking peak:	2022 – 2030, under optimal storage conditions also longer
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.