



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Chardonnay

- Variety:** Chardonnay
- Vintage:** 2023
- Vine age:** 8 - 47 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 6 months.
- Bottling:** April 2024
- Analysis:** Alcohol: 13 % vol. Residual sugar: 1 g/l Acidity: 5.8 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:** 2024 – 2032, 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, 1,5 l (Magnum)

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