



Chardonnay Ried Steinriegel

| | |
|-----------------------|---|
| Variety: | Chardonnay |
| Vineyard: | Steinriegel |
| Vintage: | 2001 |
| Vine age: | 23 years |
| Soil: | gravelly limestone, gentle south-facing slope |
| Vinification: | Grapes were handpicked in the middle of October. The 25-day fermentation took place in small oak barrels with frequent stirring of the lees. Malolactic fermentation also took place in small oak barrels. The wine continued to mature on the fine lees for 24 months. |
| Bottling: | April 2003 |
| Analysis: | Alcohol: 13.5 % vol. Residual sugar: 2.5 g/l Acidity: 5.6 g/l |
| Description: | Light yellow with green reflections. Strong, smoky nose with a touch of pineapple and banana. Complex wine with a flavour full of finesse. Pronounced vanilla and oak tones. Mineral wine full of extract, international style. |
| Drinking peak: | 2003 – 2013, under optimal storage conditions |
| Temperature: | 14 – 16 °C (57 – 61 °F) |
| Food pairing: | Asian dishes, shellfish and crustaceans, veal |
| Bottle size: | 0,75 l; 1,5 l (Magnum) |

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