



Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2004
Vine age:	26 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:	October 2006
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 2.1 g/l Acidity: 7.3 g/l
Description:	Strong green and yellow colour, intense nose of ripe fruit (gooseberry) with light undertones of caramel, elegant on the palate, delicate smoky components, good and dry style, good storage potential.
Drinking peak:	2006 – 2016, 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.	