



## Chardonnay Ried Steinriegel

<b>Variety:</b>	Chardonnay
<b>Vineyard:</b>	Steinriegel
<b>Vintage:</b>	2005
<b>Vine age:</b>	27 years
<b>Soil:</b>	gravelly limestone, gentle south-facing slope
<b>Vinification:</b>	Grapes were handpicked in the end of September. 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 18 months.
<b>Bottling:</b>	March 2007
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 1.2 g/l    Acidity: 6.4 g/l
<b>Description:</b>	Strong green and yellow colour. In the nose light tones of whole vanilla beans with light undertones of caramel and breeze of hazelnut, elegant on the palate, delicate smoky wood components, good and dry style, good storage potential.
<b>Drinking peak:</b>	2007 – 2017, under optimal storage conditions
<b>Temperature:</b>	14 – 16 °C (57 – 61 °F)
<b>Food pairing:</b>	Asian dishes, shellfish and crustaceans, veal
<b>Bottle size:</b>	0,75 l; 1,5 l (Magnum)

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