



Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2007
Vine age:	29 years
Soil:	gravelly limestone, gentle south-facing slope
Vinification:	Grapes were handpicked in the middle 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.
Bottling:	April 2009
Analysis:	Alcohol: 13 % vol. Residual sugar: 3.4 g/l Acidity: 5.2 g/l
Description:	Pronounced yellow-green, nose of fine tropical fruit, vanilla, pineapple, fine wooden spice, elegant and mineral on the palate, fine yellow apple, slightly nutty, fine acidity. Delicate finish, mineral - salty. Long storage potential.
Drinking peak:	2009 – 2019, 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.