



Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2009
Vine age:	31 years
Soil:	gravelly limestone, gentle south-facing slope
Vinification:	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.
Bottling:	March 2011
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.6 g/l Acidity: 5.9 g/l
Description:	Medium yellow-green, nose of fine tropical fruit, flint stone and hazelnut and a touch of caramel and vanilla. Fine wooden spice, elegant and salty minerality on the palate. Pleasant herbal spice, a touch of stone fruit, mineral spice, delicate finish. Long storage potential.
Drinking peak:	2011 – 2021, 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.