



Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2010
Vine age:	32 years
Soil:	gravelly limestone, gentle south-facing slope
Vinification:	Grapes were handpicked in the beginning 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 18 months.
Bottling:	April 2012
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.1 g/l Acidity: 6.0 g/l
Description:	Medium yellow-green. Pleasant roast aromas, fine caramel, a hint of orange zest, underlying yellow apple, a touch of lime, multifaceted bouquet. Juicy, extracted sweetness, silky and creamy texture, tangerines in the finish, good length, salty finish.
Drinking peak:	2013 – 2023, 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.