



## Chardonnay Ried Steinriegel

<b>Variety:</b>	Chardonnay
<b>Vineyard:</b>	Steinriegel
<b>Vintage:</b>	2011
<b>Vine age:</b>	33 years
<b>Soil:</b>	gravelly limestone, gentle south-facing slope
<b>Vinification:</b>	Grapes were handpicked in the middle of September. The 40-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 15 months.
<b>Bottling:</b>	February 2013
<b>Analysis:</b>	Alcohol: 14 % vol.    Residual sugar: 1.0 g/l    Acidity: 5.1 g/l
<b>Description:</b>	Medium yellow-green. On the nose this wine has a pleasant spicy bouquet with notes of new oak underlaid with ripe yellow fruit, a hint of fine caramel and a good complexity. On the palate you find yellow exotic fruits, orange zest and a hint of lemon. This wine has a good acid structure and is salty and a little bit mineralic in the finish. There is a good length on the palate. This wine has a lot of development potential.
<b>Drinking peak:</b>	2013 – 2023, 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), 3 l (Doppelmagnum)

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