



Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2012
Vine age:	34 years
Soil:	gravelly limestone, gentle south-facing slope
Vinification:	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.
Bottling:	April 2014
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.5 g/l Acidity: 5.3 g/l
Description:	Medium lemon with green reflections. In the nose light soft flavours of vanilla, peaches, a hint of lemon. On the palate juicy and creamy texture, yellow exotic fruits, a hint of orange zest. The wine has a good length on the palate. This wine has a lot of development potential.
Drinking peak:	2014 – 2024, 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), 3 l (Doppelmagnum)

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