



GESELLMANN

Faszinierende Weine.

BIO

Chardonnay Steinriegel

Variety:	Chardonnay
Single Vineyard:	Steinriegel
Vintage:	2013
Age of the vines:	36 years
Soil:	Gravelly lime soil, slightly south-facing slope
Vinification and Aging:	The clusters were hard-picked. Fermentation up to 40 days in small oak casks with repeating stirring of the yeast. The malolactic fermentation took place in oak barrels. The wine remained for 15 months on the fine lees.
Bottling:	April 2015
Analytic results:	Alcohol: 13.5 % vol. Residual sugar: 1.5 g/l Acid: 5.8 g/l
Characteristics:	Medium lemon with green reflections. In the nose light soft flavours of vanilla, tropical fruits, 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.
Maturity:	2015 – 2025, if stored ideally
Drinking Temperature:	14 – 16 ° Celsius
Food:	Asian Cuisine, Shellfish, Veal, Poultry

ENJOY OUR WINES – Albert and Silvia Gesellmann