



## Chardonnay Ried Steinriegel

<b>Variety:</b>	Chardonnay
<b>Vineyard:</b>	Steinriegel
<b>Vintage:</b>	2014
<b>Vine age:</b>	37 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>	April 2016
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 1.3 g/l    Acidity: 6.6 g/l
<b>Description:</b>	Strong lemon with green reflections. In the nose the wine shows a nice herbal spiciness underlaid with nuances of grapefruit and yellow stone fruit. On the palate elegant, juicy with a nice structure, In the finish you find a nice honey note.
<b>Drinking peak:</b>	2016 – 2026, 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)
<b>Albert and Silvia Gesellmann wish you great pleasure with this wine.</b>	