



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2016
Vine age:	39 years
Soil:	gravelly limestone, gentle south-facing slope
Treatment:	Bio-Organic
Vinification:	Grapes were handpicked at the end 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 16 months.
Bottling:	March 2018
Analysis:	Alcohol: 14.5 % vol. residual sugar: 1.1 g/l Acidity: 5.3 g/l
Description:	The colour of this wine is medium green-yellow. The nose exhibits yellow tropical fruit reminiscent of pineapple and litchi with subtle blossom honey and a discreet touch of hazelnut over a background of delicate oak aromas. Juicy and elegant on the palate with yellow fruit aromas and an elegant acid structure. Ripe and persistent. Plenty of finesse.
Drinking peak:	2018 – 2028, 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.