



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2017
Vine age:	40 years
Soil:	gravelly limestone, gentle south-facing slope
Treatment:	Bio-Organic
Vinification:	Grapes were handpicked at the end of September. Alcoholic and malolactic fermentation took place in small oak barrels with frequent stirring of the yeast. Duration of fermentation was 40 days. The wine matured for 15 months on the fine lees.
Bottling:	April 2019
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.0 g/l Acidity: 6.4 g/l
Description:	Straw yellow with green highlights. Subtle aromas of flint and grapefruit zest with nuances of white tropical fruit and a smoky touch. Juicy and elegant on the plate with tropical fruit highlighted by firm acid structure. A delicate touch of honey lingers on the long finish. A full bodied accompaniment to food.
Drinking peak:	2019 – 2029, 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.