



GESELLMANN
Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Chardonnay Ried Steinriegel

Variety:	Chardonnay
Vineyard:	Steinriegel
Vintage:	2020
Vine age:	42 Jahre
Soil:	gravelly limestone, gentle south-facing slope
Vinification:	Grapes were handpicked at the end of September. Spontaneous fermentation took place in small oak barrels with frequent stirring of the yeast. Duration of fermentation was 40 days. The malolactic fermentation took place in oak barriques. The wine matured for 15 months on the fine lees.
Bottling:	April 2022
Analysis:	Alcohol: 14,0 % vol. Residual sugar: 1,0 g/l Acidity: 5,9 g/l
Description:	Strong straw-yellow with green highlights. Subtle aromas of the flint and grapefruit zest with nuances of white tropical fruit and a smoky touch. Juicy and elegant on the plate with tropical fruit highlights by firm acid structure. Salty and a delicate touch of honey lingers on the long finish.
Drinking peak:	2022 – 2032, under optimal storage conditions also longer
Temperature:	14 – 16 °C (57-61 °F)
Food pairing:	Asian dishes, shellfish- and crustaceans, fisch, veal
Bottle size:	0,75 l; 1,5 l (Magnum), 3 l (Doppelmagnum), 5 l (Methusalem)

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