



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Chardonnay Ried Steinriegel

<b>Variety:</b>	Chardonnay
<b>Vineyard:</b>	Steinriegel
<b>Vintage:</b>	2021
<b>Vine age:</b>	43 Jahre
<b>Soil:</b>	gravelly limestone, gentle south-facing slope
<b>Vinification:</b>	Grapes were handpicked at the beginning of October. 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.
<b>Bottling:</b>	April 2023
<b>Analysis:</b>	Alcohol: 14,0 % vol.    Residual sugar: 1,5 g/l    Acidity: 5,3 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2023 – 2033, under optimal storage conditions also longer
<b>Temperature:</b>	14 – 16 °C (57-61 °F)
<b>Food pairing:</b>	Asian dishes, shellfish- and crustaceans, fisch, veal
<b>Bottle size:</b>	0,75 l; 1,5 l (Magnum), 3 l (Doppelmagnum), 5 l (Methusalem)

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