



CHARDONNAY

BIOLOGICAL WINE

Vintage: 2019

Origin: Poysdorf

Vineyard: Alte Geringen

Soil: Loess with high limestone content

Harvested: October 2019

Alcohol: 12.0%

Residual sugar: 1.1 g/l

Acidity: 5.3 g/l

Bottled: March 2020

Quantity: 4,000 bottles

Drinking window: 2020–2030

Philosophy

Alte Geringen: in olden days, name referred to »der Natur Abgerungen« 'wrested from nature'. Now, the dense limestone-rich loess soils of this vineyard above the picturesque Ketzelsdorfer Kellergasse offer the ideal foundation for fine wines from the Pinot family.

Vinification/Élevage

After 24 hours of aromatic extraction, the grapes are pressed; fermented and matured in steel tank. First filtered after five months on the fine lees, this enhances the site-specificity of the Chardonnay, a wine that combines a refined nature with authenticity and authority.

Wine

The limestone-rich loess soils support the refined nature of this brilliant Chardonnay. A fine varietal aroma of ripe pears and citrus fruit. On the palate, elegantly structured with a finely woven texture, delicate spiciness and a complex aromatic arc.

Food Pairing

Asparagus, goat cheese, fish and seafood, a multi-talented player on the dinner table