



WIENER CHARDONNAY 2019



Vintage: A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

Soil: The grapes for the Chardonnay Classic 2019 are almost solely from Vienna's Bisamberg vineyards, though some come from a small single vineyard on the Nussberg. All of the vineyards are between 15 and 30 years old. The soils of the Bisamberg are comprised of light, sandy loess over solid limestone, and the Nussberg features primarily weathered shell limestone, also over solid limestone.

Vineyards and Cellar: Following meticulous hand selection of the grapes between the beginning and middle of October, and the meticulous removal of grapes affected with Botrytis, the healthy grapes were gently destemmed and, after approximately three hours of maceration, carefully pressed with a pneumatic press. Fermentation was carried out in steel tanks (85%), and in used large barrels made of French and Slavonian oak. In the barrels, malolactic fermentation followed, and the stirring of the lees (battonage) took place every 14 days. While there was no malolactic fermentation in the steel tanks, battonage was carried out in them. After 5 months in the tanks and barrels, the wine was blended together and then bottled.

Tasting Notes: The wine unleashes playful citrus aromas along with some stone fruit and fine herbal scents. Good body and a fine acidity structure are revealed on the palate. Elegant, round and harmonious - and already animated for drinking. An all around meal partner, especially light fish dishes and seafood.

Technical Data: 13,0 % alc. vol; 6,3 g/l acidity; 1,0 g/l residual sugar

