



CHARDONNAY SELECT 2018



Vintage: After the earliest harvest of all time last year, the harvest in 2019 took place at the usual time again. The weather was at its best and the harvest could take place in peace. 2019 was a very warm year with some dry periods and ensured good grape ripeness. The cool nights in autumn brought the necessary fruitiness and acidity. It was above average mild and dry in the first months of the year. The vine flowered about 10 days later than usual. This was followed by the hottest and driest June ever. Heat waves and severe thunderstorms shaped the summer months of 2019, but luckily we were spared hail damage. Due to the good conditions and weather conditions, we finished the harvest in mid-October. We were able to record excellent qualities in a slightly smaller amount than last year. The wines that we could have expected are fine, typical of the variety and with integrated acidity, as well as good drinkability.

Soil: The grapes for the Chardonnay Select 2018 were almost solely from Vienna's Bisamberg vineyards, though some came from a small single vineyard on the Nussberg. All of the vineyards are between 25 and 40 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 careful hand selection of the grapes - along with the meticulous removal of Botrytis-affected grapes - in early-October, the healthy grapes were destemmed and, after three hours of maceration, underwent pneumatic pressing. Fermentation was carried out in wood - 65% in large oak casks and 35% in barriques (of which 25% was new oak). Malolactic fermentation was then carried out and the stirring of the lees (battonage) took place in a 14-day rhythm. After a year of barrel maturation, the wines from the two vineyards were blended together and then bottled in September 2019.

Tasting Notes: The wine begins its expression in the nose with scents of stone fruits underscored by nougat and a bit of papaya and orange zest. The palate yields a soft and velvety caramel tone, a fine acidity structure; the wine is round, harmonious and elegant - already very approachable. A multi-talented companion for a diverse range of foods. Good ageing potential.

Technical Data: 13,5% alc.vol.; 5,3 g/l acidity; 1,6 g/l residual sugar