



WIENER CHARDONNAY 2020



Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. This situation hardly changed in summer either, periods of average warmth were repeatedly interrupted by short periods of bad weather with sufficient rainfall. An overall very pleasant summer for the vines, which encouraged the development of more intense fruit notes in the grapes. Since

September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. When we started with the vineyards on the Nussberg, half of the gardens on the Bisamberg had already been harvested. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently again and again, sometimes for several days, to continue with the harvest- The completion only succeeded towards mid-November, as late as it had not been for a long time. The white wines appear very intense and lively, have very good depth without being too heavy in the alcohol. The red wines also seem fruitier than before, but due to the reduced yield they also have a corresponding length with ripe tannins. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The grapes for the Wiener Chardonnay 2020 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

