



CHARDONNAY GRAND SELECT 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 Grand Select 2019 came solely from the sites on the Wiener Bisamberg, specifically from the two oldest and best Chardonnay vineyards of our winery - Ried Breiten and Ried Kritschen. Both vineyards are approximately 40 years old and deliver only small yields. The soils consist of light, sandy loess over massive limestone. Like all the other vineyards, these have been under biodynamic agricultural conversion since 2008.

Vineyard and cellar: In the middle of October, the grapes were carefully picked by hand, with any botrytized grapes meticulously removed. The healthy grapes were gently destemmed and, after approximately 4 hours of soaking on the skins, were pressed very carefully with a pneumatic press. For the fermentation, the juice spent a short time in stainless steel tanks and was then transferred into 60%-new and 40%-used barriques. Barrels made solely of the best quality French oak were employed; the wood was not sawed, but split. Following the fermentation came malolactic fermentation to soften the acidity. The wine was stirred every 2 to 3 weeks to keep the yeast consistently and thoroughly in contact with the wine. After a total of 22 months, the wine was taken from the barrels and blended together. Then, after another 6 weeks, it was bottled without filtration.

Tasting Notes: A very complex nose with soft nougat and coconut notes, a touch of fine orange and delicate stone fruit tones; also a pleasant herb & spice expression. Needs a bit of air. The palate is tight and harmonious with a creamy texture, fine chocolate nuances and a citrus tone. Very good balance and length. Excellent ageing potential.

Wine Data: 13,5 % Vol., 5,2 g/l acidity, 1,4 g/l residual sugar