



## Wiener Chardonnay 2022



**Vintage:** An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable.

September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20<sup>th</sup> and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

**Soil:** The grapes for the Wiener Chardonnay 2022 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 20 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.

**Vineyard and Cellar:** Following meticulous hand selection of the grapes in the middle of September, 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 (80%), and in used large barrels made of French and Slavonian oak (20%). The portion in stainless steel is particularly decisive for this wine, as we want the most intense fruit possible and, of course, the malolactic fermentation is omitted to avoid reducing the acidity too much. After a relatively short storage time in the vats, the wine is blended and bottled.

**Tasting Notes:** The wine starts on the nose with playful citrus aromas, black currant, some stone fruit and a fine herbal note. The palate is full-bodied with a fine acidity structure, round and harmonious, elegant and already very animating to drink. A versatile food companion, especially suitable for light fish dishes and seafood.

**Wine Data:** Alcohol 13,5 % Vol., Acidity 6,1 g/l, Residual Sugar 1,0 g/l