



## Chardonnay 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 of the Chardonnay Select come exclusively from the sites of the Bisamberg in Vienna and all vineyards are of a reasonable age between 25 and 40 years. The soils at Bisamberg consist of light, sandy loess with massive limestone in the subsoil and thus emphasize the citrusy aromas very well, which, paired with the moderate use of wood, provide for a balanced fruit.

**Vineyard and Cellar:** After careful selection of the grapes by hand and a meticulous removal of botrytis, the healthy grapes were gently crushed and, after about three hours of maceration, carefully pressed with a pneumatic winepress. Fermentation was 75% in barriques with about 30% new oak. Malolactic fermentation was then carried out and the lees was stirred in 14-day intervals. After 15 months of storage the wine was assembled and bottled in February 2020.

**Tasting Notes:** The wine starts on the nose with an attractive stone fruit note, underlined with nougat, some papaya and orange zest. The palate is full-bodied, delicate caramel, fine acidity, round and harmonious, elegant and already very animating to drink. A versatile food companion with good aging potential. Harmonizes with dishes such as Rahmschnitzl, game and mushroom dishes.

**Wine Data:** Alcohol 13.5 % vol., Acidity 5.4 g/l, Residual Sugar 1.5 g/l