



EISWEIN  
CHARDONNAY 2017  
GRUBER RÖSCHITZ

Quality is known to arise in the vineyard. Great quality with independent character arises however in situations, which are influenced by geology, exposure microclimate and Rebbestand.

TASTING NOTES

Bright golden yellow, silver reflections. Delicate Botrytis spice, ripe yellow tropical fruit, fine apple notes, delicate honey toffee. Complex, juicy. Well integrated, racy acidity, yellowish reverberation, good balance

ABOUT THE WINE

Harvest time December 19, 2017 at 2 o'clock, healthy, frozen Chardonnay grapes at - 8.5 ° C from our 30 year old vineyard of the vineyard Galgenberg

RECOMMENDATION

Ideal for blue cheese, Buchtel with vanilla sauce, Kaiserschmarren with pear compote

|                    |                        |
|--------------------|------------------------|
| <b>variety:</b>    | <b>Chardonnay</b>      |
| <b>vineyard:</b>   | <b>Galgenberg</b>      |
| <b>soil:</b>       | <b>Granit and Löss</b> |
| <b>Alk:</b>        | <b>8,7%</b>            |
| <b>acidity:</b>    | <b>7,4 g/l</b>         |
| <b>res. sugar:</b> | <b>203,4 g/l</b>       |
| <b>maturation:</b> | <b>2018- 2037</b>      |
| <b>EAN bottle:</b> | <b>900563499795 6</b>  |
| <b>EAN carton:</b> | <b>900563499794 9</b>  |

