



CHARDONNAY *biologicis* BEERENAUSELE 2019

This charming sweet wine comes from grapes from our Galgenberg and Hinterholz vineyards. Vintage 2019 brings us lots of vitality, vin du soif flow and sugar-acidity harmony to tickle the palate. The minerality particular for this location is responsible for the long finish.

IN THE VINEYARD

variety:	Chardonnay	vintage:	2019	wine quality level:	Beerenauslese
soil:	loess				
age of vines:	30 – 40 years				
single vineyard:	Galgenberg and Hinterholz			altitude:	280 - 300 m
harvest:	100% harvest by hand 9th December 2019				

IN THE CELLAR

pressing procedure:	gentle, pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm. temperature:	22°C, controlled temperature
length of ferm.:	60 days
ageing on the yeast:	20 weeks
ageing on the fine yeast:	10 weeks
maturation:	in stainless steel tank

alcohol:	11,0%	EAN-bottle:	900563499607 2
res.sugar:	136,4 g/l	EAN-carton:	900563499606 5
acidity:	7,7 g/l		
SO ₂ total:	148 mg/l	certificate:	AT-BIO 301
SO ₂ free:	23 mg/l		
storage potential:	13 - 15 years	best drinking temperature:	12 – 14°
recommendation:		fits well with dessert or ripened cheese	

WINE DESCRIPTION

Sweet yellow tropical fruit notes with hints of lychee, gentle honey, a nuance of fresh fig, candied orange peel. Sweet structure, fruity core, silky and balanced, ripe quince fruit and apricot jam echoing in the aftertaste.

