



RIED HINTERHOLZ *biologicis* CHARDONNAY 2018

A vineyard surrounded by forest. It really cools down here in the nighttime. Ideal conditions for white wine. Chardonnay can ripen here nicely protected up into the autumn, while still keeping its elegance.

IN THE VINEYARD

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|----------------|------------------------------|---------------|---------------------|-----------------------|
| variety: | Chardonnay | vintage: 2018 | wine quality level: | Austrian quality wine |
| soil: | granite with loess top layer | | | |
| planting year: | 1992 | | | |
| vineyard: | Hinterholz | | altitude: | 320 -330 m |
| harvest: | beginning of October | | | |

IN THE CELLAR

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|---------------------------|--|
| mazeration: | 15 hours |
| pressing procedure: | gentle; pneumatic |
| must refinement: | 100% filtration with chamber filter press |
| sulphurizing mash: | - |
| sulphurizing must: | - |
| fermentation: | |
| fermentation tank: | 60% stainless steel tank, 40% new 500l oak barrel |
| ferm.temperature: | 22°C, controlled temperature |
| length of fermentation: | 14 days |
| ageing on the yeast: | 3 months |
| ageing on the fine yeast: | 9 months |
| maturaton: | stainless steel tank and wooden barrel (blended before bottling) |

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|------------------------|---|----------------------------|----------------|
| alcohol: | 13,5% | EAN-bottle: | 900563499691 1 |
| res.sugar: | 4,0 g/l | EAN-carton: | 900563499690 4 |
| acidity: | 5,4 g/l | | |
| SO ₂ total: | 149 mg/l | certificate: | AT-BIO 301 |
| SO ₂ free: | 26 mg/l | | vegan friendly |
| storage potential: | 7 – 10 years | best drinking temperature: | 10 – 12° |
| recommendation: | perfect with beef and mushrooms or fried penny buns | | |

WINE DESCRIPTION

Opulent Chardonnay with al lot of emotion, orange peel, some ginger and caramel. Creamy texture, baby banana lingering.

