



## RIED HINTERHOLZ *biologicis* CHARDONNAY 2019

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

variety:	Chardonnay	vintage: 2019	wine quality level:	Austrian quality wine
soil:	granite with loess top layer			
plantin year:	1992			
vineyard:	Hinterholz		altitude:	320 -330 m
harvest:	beginning of October			

### IN THE CELLAR

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)

alcohol:	13,5%	EAN-bottle:	900563499532 7
res.sugar:	3,7 g/l	EAN-carton:	900563499531 0
acidity:	5,7 g/l		
SO <sub>2</sub> total:	85 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	25 mg/l		vegan friendly
storage potential:	8 – 10 years	best drinking temperature:	10 – 12°
recommendation:	perfect with veal steak with fresh morels, noodles with mushrooms in cream sauce, ripened alp cheese		

### WINE DESCRIPTION

Brightly shining yellow, delicate nuances of forest honey, elegant oak touch, reminiscent of yellow fruits, fully ripened mirabelle plums, exotic. Some banana on the palate, creamy texture, subtle minerality, lingering balanced acid structure, long and rich aftertaste.

