



RIED HINTERHOLZ *biologicis* CHARDONNAY 2021

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: 2021	wine quality level:	Austrian quality wine
soil:	granite with loess top layer			
planting year:	1992			
vineyard:	Hinterholz		altitude:	320 -330 m
harvest:	October 20th 2021			

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:	1 months
maturaton:	stainless steel tank and wooden barrel (blended before bottling)

alcohol:	13,5%	EAN-bottle:	900563499494 8
res.sugar:	4,2 g/l	EAN-carton:	900563499493 1
acidity:	6,0 g/l		
SO ₂ total:	94 mg/l	certificate:	AT-BIO 301
SO ₂ free:	45 mg/l		vegan friendly
storage potential:	8 – 10 years	best drinking temperature:	10 – 12°
recommendation:	perfect with veal steak, noodles with mushrooms in cream sauce, ripened alp cheese or Asian dishes		

WINE DESCRIPTION

Brightly shining yellow, delicate nuances of blossom honey, reminiscent of fully ripened mirabelle plums, touch of pineapple. Creamy texture on the palate, close meshed, subtle salty minerality, lingering balanced acid structure, long and rich aftertaste.



AT-BIO-301
Österreich-Landwirtschaft

