

# CHARDONNAY



**TASTING NOTES** Bright citrus yellow, magnificent balance of luscious mouthfeel and clarifying acidity on the finish. The palate reveals ripe stone-fruit flavours and vibrant swathes of crisp apple and exotic fruits

Vintage	2022
Grape variety	CHARDONNAY
Product of	AUSTRIA
Wine growing region	LOWER AUSTRIA
Quality level	QUALITÄTSWEIN
Optimum drinking age	2023- 2028
Drinking temperature	10 - 12 °C
Alcohol	13.0 vol%
Residual sugar	3,2 g/L TROCKEN / DRY
Acidity	6,8 g/L
Must scale	16.2 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 6 BOTTLES
Layers	21 CASES/LAYER; 5 LAYERS ON FULL EURO PALETTE

**FOOD PAIRING** Saltimbocca lavishly-herbed, creamy pastas and soft cheeses for dining bliss & Saltimbocca from pike-perch, classic chicken curry

**VINIFICATION** Manual harvest at the beginning of October into big boxes, gentle pneumatic pressing, maceration for 6 hours, fermented in stainless steel tanks at 19 °C

**TERROIR** different tongues of brown earth, loam and loess



## LATEST AWARDS

- 2020 LWC London (GB): Vintage 2019 – Silver
- 2019 AWC Vienna (AT): Vintage 2018 – Gold
- VVT Valtické vinné trhy (CZ): Vintage 2018 – Gold
- 2019 Decanter World Wine Awards: Vintage 2018 – Silber / Silver
- 2019 NÖ WEIN (AT): Vintage 2018 - Gold
- 2018 AWC (AT): Vintage 2017 – Gold + Finalist



**ABOUT** Our wines of the Austrian Hills line are the result of earth, climate, man and culture - anything but interchangeable, rather authentic and unmistakable. Because wine has been a living culture in Austria for more than 2000 years. We are aware of our roots and have grown up with them. You can taste our love for wine. This wine line, founded by Lisa Weinwurm, carefully vinified together with her husband Georg, brings Austria's precious and tasteful culture into the bottle. And this is how it comes to life - **the Austrian good life bottled.**