

CHARDONNAY
SÜDSTEIERMARK DAC 2018

RARITÄT

6 G/L ACIDITY TA

13 % ABV

0,75 L SIZE

2020-2026+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

CORK CAP

34 YEARS AGED VINES

Seductive nose of cantuccini, orange zest, and finely spiced notes of chalk dust and hay. Gaining finesse with every minute. Straight through on the palate. Powerful, with a lot of enamel and yellow fruit. Salty, precise finish. A wine with elegance and depth of Burgundy style. (Thomas Schabl, diploma sommelie)

grape variety

Clusters are medium-sized, slightly winged and ripe around mid-October. The variety thrives on warm, calcareous soils.

vintage

Grapes picked and selected by hand, carefully whole-bunch pressed, spontaneously fermented and left to mature for 18 months in the 300 l and 600 l cask (first / second filling), malolactic fermentation, bottled unfiltered.

ground / cultivation area

Loamy sands on lime sandstone.

food attendant

From crustaceans to veal, rabbit to quails, to be served with a wide range of culinary delights.

Big bottle and special shapes on request weingut@gross.at