

Chardonnay 2013



Manhartsberg, northwest of Schrattenthal, forms the border to the neighbouring Forest Quarter. This Chardonnay grows on three different southern slopes of this chain of hills. Protected from the cool Forest Quarter winds, the vines are quite at home in the clay-and lime-rich soil. Our Chardonnay is partly aged in barrique barrels, thus producing a creamy, facette-rich consistency.

*Restrained aromas of melons, roasted nuts and almonds in the nose, needs some time in the glass, but then delivering a finish of ripe exotic fruits such as bananas, dense fruitiness and mineralic spices, highly refined stimulating acidity, delicated wood aromas discernible, juicy depth and superbly harmonious finish.

*Ideal accompaniment for numerous fish dishes such as calamari and shellfish such as lobster and crayfish as well as heavy sauces, but also grilled veal liver.

100% Chardonnay, Austrian quality wine
Hand-picked in mid-October, short maceration time
21° KMW (Klosterneuburg most value), selected yeast, 80% steel tank ageing,
20% barrique barrel ageing, screw top
Alcohol: 13% by vol.
Acidity: 4.7 g/l
Residual sugar: 2.5 g/l