

WEINRIEDER

Wines with power & character



Chardonnay Ried Bockgärten

Ripened in steel vats; clear, fine, dense with elegant acidity

Region: Niederösterreich (Weinviertel)

Grape variety: Chardonnay

Vintage: 2017

Vineyard: loess / loam, south-facing
The soil stores water very well. This is a prerequisite for a fine acid style, filigree and freshness of the wines

Vinification: rigorous handselection in the vinyard, Careful de-stemming; the grapes were pressed gently and then fermented in cooled stainless steel tanks to retain the clean fruit character, the wine stays a while on the yeast before filling

Tasting notes: Ripened in steel vats, clear, fine, dense with clean acidity, Aromas of white peach, forest honey and hints of hazelnut are followed by exotic fruits and quince on the palate. The body is elegant and well-balanced.

This wine is the perfect accompaniment to traditional Austrian cuisine such as "Wiener Schnitzel" as well as fish, seafood and poultry.

Alcohol content: 13,5 %

Sugar residual: 3,4g/l

Total acidity: 6,4

91 Points A LA CARTE

