



## Chardonnay 2020

Chardonnay has been cultivated in our family vineyards for a long time. The grape variety feels very comfortable in the climatic and geological conditions of Kamptal vineyards. A classically vinified Chardonnay with ripe fruit aromas and elegant density- the variety of the great wine world with Kamptal charm.

The grapes come from a high altitude vineyard above the town of Langenlois. Clayey, cohesive loam and Gföhler gneiss reaching just to the soil surface characterize the vineyard. The cohesive soil allows very good water storage and thus guarantees an optimal water supply throughout the growing season. The high mineral content of the soil makes for dense wines with a fine spiciness and thus delivers Chardonnays that are particularly suited to the terroir.

### Making of the wine

The ripe grapes were carefully harvested selectively by hand and gently transported to the press house in stackable boxes. The destemmed grapes were macerated in the mash for a few hours to absorb the fine aromas. To preserve them, the must was fermented in large wooden barrel and the wine was then matured for some time on its fine lees.

### Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

### Recommendation

Especially well suited to vegetable stews, mild curries but also very fine wish fish as well as white meat such as chicken, turkey and veal!

### J FACTS

Variety: Chardonnay

Hand picked grapes from organic farming

Soil: Weathered primary rock with thin humus layer

ABV: 12.5 % vol.

Ac: 5.8 ‰

Rs: 1.0 g/l

Ageing potential: 2024

