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Chardonnay, Grande Reserve 2018

CERTIFIED 914142 SUSTAINABLE AUSTRIA

Country of origine: Austria
Growing area: Wagram
Village: Fels am Wagram

Appelation: Floss is situated in the south-east of Fels, famous for long ripening periods, altitude 240-260 m,

Type of soil: pure Löss-soil, rich in limestone, warm and well drained.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis. After destemming and skin contact for around 6-8 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is made in barriques of French oak, half of them new, half one time used. Malolactic fermentation is obligatory to follow, battonage is made for another 3-4 months, total in barrels for one year. No filtration made until bottling, release time 18 months after harvest.

Analysis: Alcohol 13.5% vol. res. sugar 1.7 g/l acidity 5.4 g/l

Tasting notes: Roast and sweet in the nose with buttercream, bread crust, cocoa and caramel; soft, ripe and mild on the palate, complex blend of flavours, comforting and yet with a long finish; an aristocrat among wines.

Ageing potential: will benefit from some years of bottle aging, at least potential for 10 years or even more.