

# Chardonnay

## Grande Reserve 2024

### Origin

Wine region: Wagram DAC  
Village: Fels am Wagram

### Vineyard & Soil

The Ried Floss is a sub-site of Scheiben, whose southeast exposure guarantees long hours of sunshine. At the same time, the elevation of around 240 meters ensures that it does not ripen too early. The loess soil with a high limestone content is warm and well aerated.

### Vinification

For this Grande Reserve, only hand-harvested and perfectly ripe grapes are used. After pressing, the must ferments in barriques, about one third of them new, allowing the Chardonnay to develop its delicate oak notes early on. This is followed by one year of aging on the lees in small oak barrels. Regular bâtonnage and malolactic fermentation give the wine its creamy texture, depth, and elegance. It then matures for several more months on the fine lees in large acacia casks before being bottled in the second year following the harvest.

### Tasting Notes

Intense bouquet of dried fruits and blossom honey, underscored by a hint of cloves. On the palate, pineapple and other exotic fruits, with barrel aging contributing toasted notes, caramel, and nougat flavors. High grape ripeness gives the wine power and concentration, yet it always remains elegant and juicy. Fine minerality on the finish; it definitely benefits from further bottle aging.

### Analytics

Alcohol: 13,0 % Vol.  
Residual sugar: 1,3 g/l  
Acidity: 5,2 g/l  
Energy: 76 kcal/320 kJ

Ingredients and  
nutritional value:



### Recommendation

Ready to enjoy after one year of bottle aging, with great potential for 10 or more years. The ultimate wine for lobster, scampi, scallops, and seafood of all kinds. It can also perfectly balance the spiciness and aromatic intensity of Asian dishes.



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