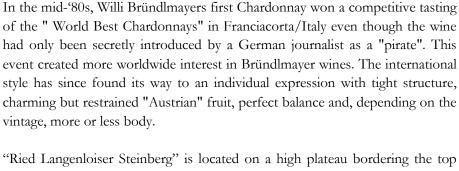


Chardonnay Reserve

Ried Steinberg

2021



cru Steinmassl to the South. Consequently, one also encounters paragneiss/mica schist subsoils often covered with quite heterogenic layers of loess, loam and sand.

Grapes are gently pressed and filled into 300l oak barrels without presedimentation. The wine stays 5-6 months on the lees with hardly any bâtonnage and undergoes malolactic fermentation. Then, it is racked into 2.500 liters wooden barrels or inox-tank for further maturation before bottling.

Tasting Note:

A juvenile wine, pure and still restrained, showing hints of green walnuts, vanilla pods and reduced yeasty, flinty and spicey tones; opens very slowly in the glass with a fragrant but more and more radiating bouquet of hay-flowers, freshly cut apple and stone fruit; dry, very fresh and sappy on the palate, medium bodied though tightly woven, reminds again of green apples, citrus & fresh peaches, hints of toasty and yeasty tones accompany the long and animating salty, mineral draft. Decant for several hours of aeration or give it some more years in the cellar.



ORIGIN & VINIFICATION

Region: Niederösterreich

Single Vineyard: -

Soil Type: Loess & sandy loam on

Paragneis/mica schist Elevation: 300-340 m Slope Face: Plateau

Harvest Date: $16^{th} - 18^{th}$ September 2021

Skin Contact: -

Ageing: wooden casks, stainless steel tank

Bottling Date: January 2023

WINE DETAILS

Alcohol: 13 %vol. Acidity: 7 g/l Residual Sugar: dry

Serving Temperature: 10 – 12° C

Food Pairing: fish, veal, pork, Asian Cuisine if

not too spicey

Bottled in:

75cl – 150cl – 300cl