



## SCHNAIT CHARDONNAY

CHARDONNAY

TROCKEN

2022

**Klassifikation** VDP.ORTSWEIN  
**Rebsorte** Chardonnay  
**Gärung** spontaneous fermentation

**Alkohol** 12 %VOL  
**Restzucker** 2,3 G/L  
**Säure** 5,8 G/L  
**Ausbau** Used Tonneaux on the lees until August 23

**Trinktemperatur** 11-13 °C

**Lagerfähigkeit** 3-5

Our 2022 Schnait Chardonnay VDP.ORTSWEIN reflects the cooler side valley of the Remstal. The fresh breeze that blows through the narrow valley of Schnait promotes the aroma profile of this wine. The old Chardonnay vines are on average 25 years old and grow on siliceous sand and gypsum soil. These different types of soil are responsible for the mineral signature of this wine. In addition the nine months of yeast storage in the tonneau create a velvety soft mouthfeel.

