



## SCHNAIT CHARDONNAY

CHARDONNAY

TROCKEN

2023

<b>Klassifikation</b>	VDP.ORTSWEIN
<b>Rebsorte</b>	Chardonnay
<b>Gärung</b>	spontaneous fermentation
<b>Alkohol</b>	12,5 %VOL
<b>Restzucker</b>	2,3 G/L
<b>Säure</b>	5,8 G/L
<b>Ausbau</b>	sur lie vinification in used Tonneau barrels until august 2024

**Trinktemperatur** 11-13 °C

**Lagerfähigkeit** 3-5 Jahre

Our 2023 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 tonneau barrels create a velvety soft mouthfeel. This years Schnait Chardonnay, with its subtle use of French oak barrels, presents itself as an unobtrusive yet full-bodied wine. Captivating with notes of salted caramel, ripe fig and a hint of honey. The chalky and smokey aspects, which add an invigorating and refreshing dimension, balance out the wine, creating a brilliant harmony that makes it a perfect solo wine, as well as a great food companion.

