

Allacher



2022 CHARDONNAY RIED ALTENBERG

Grape Variety(s): 100% Chardonnay

Vineyard: Altenberg

Alcohol: 13,5%vol

Acidity: 4,8 g/l

Residual sugar: 5,8 g/l

contains sulphites

Description:

Bright yellow-green, fine exotic scent. Fruits, nice balance between strong body and finely integrated mild acidity, a lot of grace despite full power, round and melty on the palate, a lot of potential, aged for 9 months in new barriques.

Vinification:

The wine was fermented cooled in stainless steel tanks. Fermentation took place very slowly and lasted 16 days. After fermentation, the wine was drained and aged on the fine lees for 1 month. The yeast contact was intensified by stirring daily. This makes the wine very creamy and melty. This Chardonnay was then stored in used barriques for 9 months.

Serving temperature: 8-10 °C

Ratings:

92/100 Falstaff