



WEINGUT HEINRICH HARTL III

## Chardonnay

THERMENREGION 2016



### Site, Vineyard and Soil

*Weingarten Satzäcker and Kräutergarten in Oberwaltersdorf, gravelly alluvial soils with high limestone content.*

### Description

Pale greenish gold. Subtle aromas of greengage plums, lemon, grapefruit and a bit of sweet balm. Has a lightly smoky note in the finish. On the palate, there is a crisp and refreshing acidity, coupled with the returning aromas of citrus, grapefruit, nuts and white pepper. Very lovely and persistent on the palate, quite mineralic with a well structured medium-length finish. Much more a homage to Chablis than to any other region in the world of wines. Intentionally so.

### Food Pairing

The classic entry in the Chardonnay category. It goes very well with vegetable dishes and fish. An inspired accompaniment to a composition from Walter's in Augsburg: terrine of red beets, arctic char and horseradish cream served with pickled pumpkin.

### Serving temperature

10 bis 12 °C (50 -54 °F)

Give this wine a bit of time to breathe.

### Cellaring potential

Until Winter 2020

### Time of Harvesting

At the middle of October 2016

### Vinification

Harvested by hand, destemmed and crushed 100 %, six hours macerating on the skins in the press. Both free run must and press must were used, while the ends of the pressing were separated. Spontaneous fermentation, cooled to 21 – 23 °C. Matured on the fine lees until June.

**Acidity** 5,0 g/l, **Alcohol** 13,5 % Vol., **Residual Sugar** 5,4 g/l