

# GRANBARREL

## Chardonnay Ried Kurze Lissen 2017

dry

### ORIGIN:

Weinviertel - Austria

Our vineyards are located around the Rochus chapel in Lower Austria near the border river, March, which brings fog in the vineyards. The climate is a pannonian micro climate. In the North and the West we are protected with an oak forest belt and in the South and East our region is open for hot continental winds.

Our wines are harmonious, expressive and have a female touch.

### SOIL:

deep clay with a higher chalk rate

### VINIFICATION:

This Chardonnay was vinified in a granite barrel. After fermentation the wine was put on its fine lee in this barrel for ten months, before it was gently bottled.

The specific characteristic of this new vinification method is, that the wine gets more surface through the rough structure of the granite. That causes a higher gas exchange, in other words, the wine can "breathe". That's the reason why the assets of the wine get extracted, which reflect the terroir. In this Chardonnay they are a fruity-nutty flavour and a beautiful creaminess next to high extract

### TASTING NOTES:

luminous yellow-green colour, full aroma with pleasant fruit exotic, with nutty, creamy texture and fine mineral notes, orange zests, full on the palate with well integrated acidity

### ANALYSIS:

Alc: 12.5 % vol.

T.A.: 5.7 g/l

R.S.: 4.2 g/l