

Chardonnay

2011

The Chardonnay grape has always been esteemed as being able to yield excellent white wines. The grape is common in Austria since many decades at least but often referred to by one of its multiple synonyms like Morillon or Feinburgunder. But that did of course never prevent it from showing its quality which made Chardonnay wines famous and highly-valued all around the world. Our Chardonnays are exclusively dry styled and generally show a highly fruity and ripe character.

Tasting Notes:	Our Chardonnay 2011 offers a full flavour reminiscent of ripe flowers, interspersed with fresh fruity notes. The fruity aroma blends harmoniously with an elegant and lively body.		
Food Suggestion:	This is a wine for plain enjoyment. It goes best with white meat, sauces and seafood but it's also a good companion for light vegetable food like asparagus.		
Aging Potential:	Drink ideally within two or at most three years after the harvest.		
Drinking Temperature:	12 ° C		
Alcohol content:	13 % vol	Sugar Content: 1.2 g/L	Acidity: 6 g/L



Soft and fond of chalk like the roman snail.

We call it the vinyard snail and this is exactly where it can be found. In past times they would just have been served as delicacy but now we are a bit friendlier. The *Helix pomatia* as it is called correctly is strictly protected nowadays and as an organic farm we are of course eagerly supporting that cause. In our vineyards the snail finds lots of food and cover while everyone can easily discover and watch them there. It's not like its going to run away, is it?

Wine made from organic grapes AT-BIO-402