



Wine Fact Sheet

2016 Chardonnay “Mineral”

VDP.Gutswein
Deutscher Qualitätswein trocken

The Vineyard:

Near the town of Schweigen, on the German and Alsatian side, weathered limestone soil with loamy-clay top soil. Age of the vines between 27 and 38 years.

The Vinification:

The grapes were carefully selected by hand, destemmed and gently pressed. The controlled fermentation and further aging takes place in 228 liter oak barrels made of the finest French oak. After extensive aging on the lees, the wine was bottled in July of 2018.

The Wine:

Light, bright yellow.

A fine scent of brioche, physalis, firewood and pear compote on the nose. Soft on the palate, elegant with pleasant herbal notes.

A wine with very good aging potential and a long-lasting finish.

Alcohol:.....	13,5 % Vol.
Acidity:.....	7,6 g/l
Residual Sugar:.....	1,7 g/l
Drinking Temperature:.....	8-10 °Celsius

