



2018

Chardonnay “Schweigen”

Deutscher Qualitätswein trocken
VDP.Ortswein

The vineyards:

Grown on rare limestone soil with heavy topsoil of loam and clay. The vines are 18 to 26 years old and do grow low yields around 45 to 65 hl per hectare.

It is a curious fact, that most of the wines are located on today's french side of the border but we are still allowed to produce german wine there as the family owns the vineyards for many generations already.

The vinification:

The grapes were carefully selected by hand, de-stemmed and gently juiced. The restrained fermentation and the further expansion takes place in 228 liters Oak barrels of the finest French and Palatine Oak. After extensive yeast storage, the wine was bottled in September 2019.

The wine:

Light, bright yellow.

In the nose a fine scent of yellow fruits, butter and pear.

Juicy on the palate, elegant with perfectly integrated oak notes.

A wine with very good aging potential and long-lasting Reverberation. Convinced even at a young age.



Alcohol:.....	..13,0 % Vol.
Acidity:.....	..8,0 g/l
Residual sugar:.....	..0,8 g/l