

Chardonnay CLASSIC 2008

Variety:	Chardonnay
Growing Region	Thermal Region, Lower Austria
Age of the vines::	24 years
Vineyard Parcel:	Kerscheln
Yield:	50 hl
Soil type:	Sandy loam
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand-picked
Must reading:	21 KMW
Fermentation:	Cooled in a steel tank
Malolactic:	No
Maturation:	In a steel tank
Alcohol:	13.5 Vol. %
Acidity:	4.1g/l
Residual sugar:	1.1 g/l
Drinking temperature:	12 ° C (53.6 ° F)
Optimal drinking period:	2-5 years
Overall impression:	Pale lemon-yellow; fruity aroma evokes apples and hazelnuts; well-rounded and robust.
Culinary Tip:	Outstanding companion to avocados and asparagus risotto. Tasty with shrimp scampi and flavorful fishes, as well as hearty cheeses.
Christian Fischer says:	All of our white wines use as their role models the great white wines of Burgundy. Austria's thermal region is known as the Burgundy of Austria; it offers ideal conditions for the production of robust, full-bodied Chardonnays.