

# CHARDONNAY

## DOC 2022

**VARIETAL:** Chardonnay

**AGE OF VINES:** 5 – 30 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2023 – 2025

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:**

Wire-trained + Pergola

**ALCOHOL:** 14.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 5.9 g/l

Contains sulphites

» Why keep it for aperitif time? Succulent fruit and endless persistence on the palate make Chardonnay the ideal companion for lunch with friends. «

## VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation.

The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

## VINIFICATION

Whole-cluster pressing of ripe, healthy grapes, fermentation at a temperature of 18°C, 3-month ageing on the fine lees in stainless steel.

## VINEYARD

Steep, sloping south- and east-facing vineyards at 350 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained

## TASTING NOTES

- brilliant yellow
- fruit-dominated aromas of banana and ripe pears, minerally

## RECOMMENDATION

Smoked salmon or braised chicken, summer fun with fried calamari and grilled baby squids.

## AWARDS

**JAMES SUCKLING** – 2021: 91 p.;

**JAPAN WINE CHALLENGE** – 2019: Silver, 2020: Gold

**SAKURA JAPAN WOMEN'S WINE AWARDS** – 2015: Double-Gold, 2018: Gold Medal, 2021: Gold