



# CHARDONNAY

## *unique 2019*

### VINIFICATION

Fully ripe, healthy grapes are selectively harvested by hand, maturing in barrique barrels for 14 months on the yeast

### TASTING NOTES

Travel from the "Weinviertel" region to exoticism.  
A touch of vanilla, a hint of coconut. A note of ground nuts.  
Goes opulently well with food, a sophisticated wine.

Origin:	Lower Austria
Varietal:	Chardonnay
Category:	quality wine
Alcohol:	14,0 % vol.
Acid:	4,8 g/l
Residual sugar:	4,6 g/l – dry
Drinkability:	2022 – 2033
Serving suggestion:	Serve at 9 – 10°C
Contains:	O – sulfites
EAN bottle:	90 05769 00 446 8
EAN carton:	90 05769 00 398 0



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