

100 DAYS Chardonnay 2022

Ripe Chardonnay flavours with a fine woody aroma. Soft, spicy centre, rounded off by a creamy, slightly toasty mouthfeel.



VARIETY: Chardonnay



ORIGIN: Burgenland



MATURATION: The wine is matured without the addition of SO₂ for at least 100 days on the fine lees in used or new barrique barrels.



HARVEST: Early to mid-September with careful selection in the vineyard



VINIFICATION: Gentle, selective harvesting followed by gentle destemming and open processing. The maceration time in the press is 4-6 hours. After careful pre-clarification of the must, temperature-controlled, slow fermentation takes place in steel tanks.



SOIL: The vineyards in the Heideboden area on the edge of the Parndorfer Platte are characterised by gravelly, sandy soils with partly clayey subsoil, where the vineyards slope gently down to Lake Neusiedl.

ALCOHOL CONTENT: 14.0 % vol.

DRINKING TEMPERATURE: 6 - 8°C

ACIDITY: 4.6 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 3-5 years, much longer if stored well

FOOD RECOMMENDATION: Exotic and Asian dishes, also ideal with Austrian classics such as Wiener schnitzel or boiled beef with root vegetables

CONTAIN SULPHITES

ÖGZ Winner in the category Burgundy 2025

FINALIST + GOLD Burgenländische Landesprämierung 2025

GOLD Portugal Wine Trophy 2025

GOLD AWC Vienna Spring Tasting 2025

GOLD MUNDUS VINI Spring Tasting 2025

EAN code single bottle: 912004176 5575

EAN code box of six: 912004176 5582

Packaging unit: box of six

