

HEIDEBODEN Chardonnay 2024

Yellowish-green reflections, cheeky Chardonnay flavours, passion fruit & blossoms on the nose. Creamy, long fruity finish – pure drinking pleasure.





 **VARIETY:** Chardonnay

 **ORIGIN:** Burgenland

 **MATURATION:** In steel tanks under cold conditions to preserve the natural carbon dioxide and freshness in the wine

 **HARVEST:** Mid-September with careful selection in the vineyard

 **VINIFICATION:** Gentle, selective morning harvest with cool, reductive processing. Short maceration time (2-4 hours) in its own juice directly in the press, followed by clean must pre-clarification and temperature-controlled, slow fermentation in steel tanks.

 **SOIL:** Gravelly, sandy soils with partly loamy subsoil. The Heideboden vineyards lie on the edge of the Parndorf plateau and slope gently down to Lake Neusiedl.

ALCOHOL CONTENT: 13.0 % vol.

DRINKING TEMPERATURE: 6 - 8°C

ACIDITY: 6.6 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 2 years, much longer if stored well

FOOD RECOMMENDATION: Universal food companion, such as fish, white meat, risotto and various light dishes

CONTAIN SULPHITES

EAN code single bottle: 912004176 6466

EAN code box of six: 912004176 6473

Packaging unit: box of six