

# Chardonnay

## Hasel

TOPF



<b>grape variety</b>	Chardonnay
<b>vintage</b>	2017
<b>quality category</b>	Qualitätswein
<b>country of origin</b>	Austria
<b>wine region</b>	Lower Austria
<b>appellation</b>	Kamptal
<b>vineyard</b>	Hasel
<b>soil</b>	loess
<b>planting year</b>	1982
<b>planting density</b>	approx. 4,000 vines/ha
<b>harvesting date</b>	late October 2017
<b>vinification</b>	spontaneous fermentation in 600 lt. barrels (Allier oak with medium toast). Malolactic fermentation, complete transformation of malic acid.
<b>aging</b>	left on the gross lees till end of May; blending of all barrels, matured in small oak barrels until bottling
<b>must weight</b>	21.5° KMW
<b>alcoholic content %</b>	14
<b>acidity g/l</b>	6
<b>residual sugar g/l</b>	1.5
<b>drinking temperature</b>	14°C

Fermented and aged in a small barrel, our Hasel Chardonnay is powerful, smooth and of unsurpassed elegance. It boasts a sheer endless finish with delicate exotic notes and a touch of vanilla.

