

CHARDONNAY

„Gottesacker 2022

IGT Weinberg Dolomiten



Variety:

100% Chardonnay

Terroir:

Our Chardonnay comes mainly from the Eppan/Berg vineyard. This walled vineyard at 470m above sea level near the Tschindlhof estate is one of the most historically valuable vineyards in Eppan. The cool air currents descending from the Mendelberg have a decisive influence on the climate in this zone. The loamy soils are very calcareous and are particularly suitable for Burgundy varieties. In addition, part of the grapes come from a small walled plot behind the Capuchin church in St. Michael /Eppan, the so-called Gottesacker(God's Acre). This vineyard also stands on calcareous soils with a high clay content.

Age of the vines: approx. 10 years

Training method: Guyot

Yield per hectare: 65 hl

Vintage 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we had no problems with frost. A very sunny and warm May caused early flowering. Due to the record-breaking hot and dry summer, there were few problems with diseases overall, but the vines were partly pushed to their limits by the lack of rainfall. We were able to avoid drought damage through targeted irrigation. The harvest began in mid-September. Ripe and healthy grapes with slightly lower acidity values were the result.

Winemaking:

The Chardonnay is harvested by hand in two stages. We make sure that the first harvest takes place in time so that the grapes have sufficient natural acidity. The second harvest takes place about a week later.

After a gentle whole bunch pressing, the grapes are naturally clarified by sedimentation. Fermentation takes place spontaneously with relatively high turbidity thanks to natural yeasts, in 500l and 600l oak barrels. After malolactic fermentation, the wine is left on the lees for nine months, followed by six months of ageing in steel tanks until bottling.

Bottling: april 2024

Bottles: approx. 2400

Analysis:

Residual sugar: 1,9 g/l

Alcohol: 14 %Vol.

Total acidity: 4,5 g/l, malolactic fermentation

Tasting notes:

The Chardonnay "Gottesacker" impresses with a bright yellow-green in the glass. The complex bouquet shows a wide range of aromas from citrus fruits and apples to tropical fruits and nuts, combined with a slightly earthy component that comes from the chalky soils.

On the palate, the wine is full-bodied and creamy, with spicy notes accompanied by fine acidity. It impresses with a salty, long-lasting finish.

Serving recommendations:

Serving temperature: 10 - 12°C

To develop its full potential, the wine needs time to breathe. It is ideally drunk from a Burgundy glass.

Our Chardonnay is a versatile food companion, especially suitable for Mediterranean dishes, breaded sea fish, white meat and aromatic cheese.