

## 2022 CHARDONNAY „C“

### Rheingau Chardonnay trocken VDP.GUTSWEIN

**Soils:** The sites for this Chardonnay are in the eastern part of the Rheingau - the Hallgartener Würzgarten. This vineyard got its name from a former herbs garden that used to belong to every farm. This vineyard site with diverse soil conditions ranging from gravelly loess soils to deep loess loam soils was given the name in reference to the spicy wines that grow here and with a piquant mineral note that reflects the great diversity of the soil. The wines from the Würzgarten present themselves strongly and with juicy aromas, paired with a mineral acidity, but also with a delicate note that reveals itself especially after a period of storage.

**Vinification:**

The CHARDONNAY "C" is our second VDP.Gutswein which has been fermented in new oak barrels with extended yeast storage. The grapes were harvested by the middle of the first week of October 2022 and gently pressed after a short maceration period. By fractionating the individual pressings and using the pre-pressing stage, as well as the first pressing stage, we were able to obtain very clear, highly aromatic musts. The musts were only brought together before the spontaneous fermentation in the barrel. The wine was matured mainly in large, new double barrels. By ageing 'sur lie' we want to give the wine a very appealing mouthfeel and enable a good ageing potential.

**How does it smell, how does it taste - what does it go with?**

Our newest project - the CHARDONNAY from the large wooden barrel.

A great wine with delicate smoky notes, paired with a fine fragrance of ripe pear, peach and a little honeydew melon.

In the mouth, the wine presents itself with juicy fruit, nutty with well accentuated and very appealing acidity. Clear mineral hints in the finish, as well as an elegant hint of wood, round off the taste and make our first wine a real "wow experience"! This Chardonnay is gripping and clearly shows its fruity character in the first sip. The perfect companion for balmy summer evenings and an ideal food companion.

<b>Yield:</b>	<b>65 hl / ha</b>
<b>Site:</b>	<b>Hallgartener Würzgarten</b>
<b>Varietal:</b>	<b>100% Chardonnay</b>
<b>Residual sugar (g/l):</b>	<b>indication after bottling</b>
<b>Total acidity (g/l):</b>	<b>indication after bottling</b>
<b>Alcohol content (vol.%):</b>	<b>indication after bottling</b>

**Available as of 1<sup>st</sup> May 2023**

