

CHARDONNAY PREMIUM 2020

SALZL

SEEWINKELHOF



GRAPE VARIETIES

100 % Chardonnay



AGING

18 months in small oak barrels, (100 % new wood)



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2022 – 2031, under ideal storage conditions



FOOD PAIRING

White meat and poultry (also dark meat for people with a histamine allergy), seafood (for example shellfish), offal (for example lungs, liver), Asian dishes



GLASS RECOMMENDATION

Burgundy glass



91
TASTED
BY ANDREAS
LARSSON

ALCOHOL CONTENT

14 % vol.

ACIDITY

4.3 g/l

RESIDUAL SUGAR

2,2 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

YIELD PER HECTARE

35 hl

VINIFICATION

Alcoholic and malolactic fermentation at 15 °C in small oak barrels, regular stirring of the lees

ALLERGENS

Contains sulfites

BOTTLING

September 2021

TASTING NOTES

Intense, bright straw yellow with silver reflections. Wonderfully haunting fragrance of pineapple and honeydew melon, fine yellow tropical fruit, Golden Delicious apple, fine oak spiciness, a hint of cloves and delicate herbal nuances. Deliciously juicy on the palate, complex yet with pleasant fresh-salty minerality, refreshing acid structure, a lot of stone fruit, mouth-filling on the palate, creamy mouthfeel, some vanilla, delicate roasted aromas, fine spiciness, some touches of caramel and nougat with apple and pear fruit in the finish. A great wine with plenty of potential and proper drinking pleasure you are sure to remember.

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

