

# NEW STYLE 2020

# SALZL

SEEWINKELHOF



## GRAPE VARIETIES

100 % Chardonnay



## AGING

Sur lie in small oak barrels



## SERVING TEMPERATURE

10 – 12 °C



## READINESS TO DRINK

2022 – 2030, 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



## ALCOHOL CONTENT

14 % vol.

## ACIDITY

4.0 g/l

## RESIDUAL SUGAR

2,7 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

August 2021

## TASTING NOTES

Intense juicy golden yellow with green reflections. Wonderful intense ripe fruit on the nose, exotic tropical fruit backed by fine oak spiciness, apples, dried apricots, pineapple, some papaya, vanilla, a hint of coconut and white chocolate, nuances of frankincense and pleasant spicy notes. Wonderfully weighty and incredibly lively body, creamy texture, juicy and dense, fine smoky spiciness, some caramel, vanilla pods, elderflower, peach, apricot, banana, papaya, reminiscent of toasted white bread, full-bodied, citrus zest, ripe apple, figs and pineapple. Powerful on the palate – lots of fruit with a subtle salty mineral finish that invigorates and invites you to enjoy.

WEINGUT SALZL SEEWINKELHOF

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