

Chardonnay 2017

Government inspection number F 14/18

The Krems sand pit, first mentioned in 1215 as 'Sandgrub', consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner.

Due to its high water retention capacity (1 cubic metre of earth can hold up to 180 litres of water), even in dry years, the soil provides the vines with plenty of water. Plus we have added to this vineyard about 30 cm of organic straw mulch and thus were able to raise the extract values considerably.

This Chardonnay was harvested at 22° KMW.

Analysis:

12.5 % alcohol by volume
12 g residual sugar
7.4 % acid

Tasting:

Bright yellow, a grapefruit finish on the palate with a delicate Burgundian aftertaste.

Cuisine:

This wine is the perfect complement to fresh sheep and goat cheeses as well as variations with strawberry, apricot and fruit sorbets.



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