



Birgit EICHINGER

Strass · K A M P T A L



Ried *Strasser Gaisberg* Chardonnay 2017

Yield: 35 hl per hectare pro Hektar

Harvest Date: October 2nd, at 19° KMW.

Location and single-vineyard description:

Located on the easternmost part of the Gaisberg, yet oriented towards the south, this vineyard is influenced by the adjacent Heiligenstein. Its loess soil, which is interspersed with primitive rock in its subsoil, imparts a special taste to the grapes.



Vinification:

The ripe fruit was preclarified for 24 hours after pressing and fermented with a yeast. After 3 weeks, fermentation was interrupted by cold-water sprinkling of the stainless steel tank to preserve the desired residual sugar.

Wine analysis:

13.0% vol. alcohol, 6.2 % acidity, 4.4 g/l residual sugar

Tasting notes:

Medium straw-yellow; deep, multi-faceted aromas of ripe Williams pears, intermingling with notions of pods and citrus peel; displays very sappy, extract-sweet fruit flavors on its mouthfilling and poised, yet finely structured palate; opens up with some air to virtually explode, its many facets keep humming through the lingering finish. Offers plenty of enjoyment, optimally matching Asian cuisine.

