



glorreich

CHARDONNAY 2025

Wine yield: 40 hl per hectare

Read at: September 28 at 19.8° KMW

Geographical location & Ried description:

Situated on the easternmost part of the Gaisberg and facing south, this vineyard is shaped by the immediately adjacent Heiligenstein. The loess soil, interlaced with primary rock in the subsoil, imparts a distinctive mineral character to the grapes.



Vinification:

Maceration duration, fermentation and aging in large and small wooden barrels, 5 months on the full lees, bottled in March!

Wine analysis:

13% vol. alcohol, 6.0 ‰ acidity, 3.3 g/l residual sugar

Tasting notes:

Deep, multi-layered aromas of ripe Williams pears, pine needles, delicate block malt, gingerbread and honeydew melon; on the palate very juicy and fruity yet finely structured. With a little air it continues to open up and practically explodes on the palate, playing endlessly with all its facets. Great fun, with plenty of power and fruit in the long finish. Ideal with Asian cuisine.

