



<u>type:</u>	Chardonnay QbA trocken
<u>growing region:</u>	palatinate
<u>soil profile:</u>	loamy soil with lime
<u>alcoholic level:</u>	12.72% Vol
<u>residual sugar:</u>	1.5 g/l
<u>acidity:</u>	5.6 g/l
<u>vinification:</u>	selected grapes manual harvest immediately treatment 96% cooled fermentation in high-grade steel tanks 4% fermentation in Barriques
<u>winedescription:</u>	Smell like banana, litchi, melon. On the palate a very nice pear stewed fruit flavour with a touch liquorice. A wine to remember, full-bodied and compact, with a long and soft departure.
<u>drink temperature:</u>	10° -12°C
<u>food recommendation:</u>	strong cheese, roasted chicken, bacon