



<u>Type:</u>	<b>Chardonnay trocken Halde</b>
<u>Growing region:</u>	Pfalz Weisenheimer Halde
<u>Soil profile:</u>	sandy limestone
<u>Yield:</u>	1800l/ha
<u>Alcoholic level:</u>	13,54% Vol.
<u>Residual Sugar</u>	1,3 g/l
<u>Acidity</u>	4,9 g/l
<u>Vinification:</u>	selected grapes manual harvest short mash-holding-time fermentation and 10 month-ageing in Barriques
<u>Winediscription:</u>	An intensive and promising Entrée with cocentrated roasted aroma, a rich note of caramel and fine fruit-nuances of banana, juicy pears and melon. The body impresses with fullness and power. In a long final the Chardonnay flashes on facets of its rich palette: barrique-based notes like vanilla, almond and a pleasant acidity.
<u>Drink temperature:</u>	12-14° C
<u>Food recommendation:</u>	strong cheese, vealsteak, fieldsalad with prawns