GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

CHARDONNAY RESERVE 2024

Burgenland Chardonnay: Elegance in Harmony

ORIGIN:	Austria, Burgenland
CATEGORY:	Dry, White, Still wine
GRAPES:	100% Chardonnay

WINE DESCRIPTION

Medium yellow in color. Beautiful scents of stone fruits and fresh hay. A tight palate structure with a good silky texture and mineral nuances. Touch of quince, tobacco and delicate hints of toasted notes flatter the taste buds. It's a robust, but elegant wine with a great length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Gentle pressing of the whole grape bunches. Clarification of the juice purely by gravity. Barrel fermented. Batonnage. 100% malolactic fermentation. Oak-aged on the lees for 7 months in 500 liter barrels (French oak).

FOOD PAIRING

A delightful Chardonnay, harmoniously complementing grilled meats, poultry, and pork dishes. Its balanced flavors create an ideal pairing.

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ALCOHOL:	13.5%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	4.2 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	1.3 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	10–12° C	VEGAN:	Yes

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