

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



CHARDONNAY SELECTION 2025

Golden Elegance in Every Glass.



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

WINE DESCRIPTION

Bright golden yellow, with a bouquet of fresh apples and pears, with a full-bodied palate but, nevertheless, very fresh and fruity reminding of pome fruit and a hint of citrus; harmonious finish.

VINEYARD

Rich and very fertile chernozem black earth on a fundament of limy sediments. Partly influence by gravel and sand.

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

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Gentle pressing of the whole grape bunches. Clarification of the juice purely by gravity. Temperature controlled fermentation and maturation in stainless steel tanks.

FOOD PAIRING

The Chardonnay Selection is a versatile dining companion that also impresses on its own. We enjoy pairing it with roasted poultry dishes, pâtés, and grilled white meat.



ALCOHOL:	12.5%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	4.7 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	3.7 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	8-12° C	VEGAN:	Yes