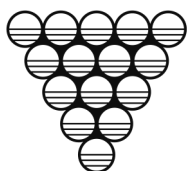


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# CHARDONNAY SELECTION 2025

Golden Elegance in Every Glass.



**ORIGIN:** Austria, Lower Austria

**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%  
**TOTAL ACIDITY:** 4.7 g/l  
**RESIDUAL SUGAR:** 3.7 g/l  
**DRINKING TEMPERATURE:** 8–12° C

**BOTTLE SIZES:** 0.750l  
**CLASSIFICATION:** Qualitätswein  
**VEGETARIAN:** Yes  
**VEGAN:** Yes