

GEBRÜDER
NITNAUS



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BURGENLAND
AUSTRIA



CHARDONNAY EXQUISIT 2025

Savor the sun-kissed symphony of delights in every sip.



ORIGIN: Austria, Lower Austria

CATEGORY: Dry, White, Still wine

GRAPES: 100% Chardonnay

WINE DESCRIPTION

Bright golden yellow, with a bouquet of limes and a little pineapple, with a full-bodied palate but, nevertheless, very rich in citrus fruits, mango and vineyard peaches; with a harmonious finish.

VINEYARD

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

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. Temperature controlled fermentation and maturation in stainless steel tanks.

FOOD PAIRING

White meat, fish, seafood, vegetarian dishes, Asian style cuisine and Mediterranean cuisine.



ALCOHOL: 12.5%
TOTAL ACIDITY: 4.7 g/l
RESIDUAL SUGAR: 3.2 g/l
DRINKING TEMPERATURE: 8–10° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein