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# 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