

2021 CHARDONNAY LIMITED EDITION

GRAPE VARIETY

100% Chardonnay

APPELATION

Rheingau

TERROIR

The grapes for this Chardonnay come from Rüdesheim sites. They grow on warm, medium and deep, stony-loamy soils of Taunus quartzite and gray slate.

VINTAGE PROFILE 2021

After three extremely dry years, 2021 turned out to be a normal year. Although it was perhaps a little wet and cool at one time or another, the annual balance shows a small minus in precipitation and a small plus in temperatures compared to the long-term average. As a result, there was no early bud break as in recent years. It only started at the end of April, slightly behind the long term average. With the start of harvesting at the beginning of October, autumnal-cool and partly unstable weather set in, which made a speedy harvest necessary. Thanks to the outstanding commitment of our harvest team, we were able to harvest great qualities and bring a pleasing quantity into the cellar.



VINIFICATION

Hand harvest, soft pressing.

Fermentation in small wooden French oak barrels followed by ageing on the lees with bâtonnage for 10 months.

CHARACTERISTIC

Light golden yellow.

Pronounced aromas of apricot, fresh pineapple, mandarin zest, grapefruit and Galia melon, plus toasted hazelnuts and a hint of toffee.

Tangerine and melon on the palate. Dry and full-bodied Chardonnay with well-integrated lively acidity. Very concentrated with spice and minerality. Elegant with a long finish.

PAIRING

Wild garlic risotto | Scallop | Nut butter

ANALYSIS

residual sugar – 4,2 g/l • acidity – 5,7 g/l • alcohol – 13%

DRINKING TEMPERATURE

10-12° Celsius.

