

VDP.ORTSWEIN

2022 Arzheim Chardonnay RF trocken

No. 315

Our Chardonnay RF is an alliance of our VDP Erste vineyards Arzheimer Rosenberg and Arzheimer am Fürstenweg. A partnership consisting of two completely different soil structures, namely one part gravel/loam from the Rosenberg and another part loess/limestone from the Fürstenweg. The special characteristics of the two first sites combine to produce a highly elegant, finely mineral Chardonnay. Only ideally ripe and healthy Chardonnay grapes were selected for this outstanding Chardonnay in small quantities.



WINE Lots of pressure in the mouth, slightly lighter yellow fruit. Fresh, elegant and finely balanced. Fine creaminess underpinned with pleasantly unobtrusive wood. Chalky minerality on the nose. Great ageing potential and a fantastic accompaniment to food.

VINIFICATION After being harvested by hand, the grapes are processed gently to obtain the best possible finesse, freshness and tension. The grapes are only lightly crushed and pressed without maceration, lightly pre-clarified and fermented spontaneously with natural yeasts in wooden barrels. Aged for 9 months on the lees in wooden barrels.

STORABILITY 5-8 years

FOOD RECOMMENDATION Seafood such as prawns, mussels, lobster, grilled pulpo, classic asparagus, grilled Iberico chops

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 13,5 %vol, Acidity 6,5 g/l, Residual Sugar 1,6 g/l



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