

Schwarz Weiss 2016



60 % Chardonnay / 40 % Grüner Veltliner

14,5 % Alcohol

Residual Sugar: 1,0

13 months aging in 60% new wood

Chardonnay with smaller amounts of Grüner Veltliner, aged 13 months in oak barrels, 60% new. Attractive scents of yellow apple over fresh meadow herbs with a hint of orange zest; this complex blend shows excellent structure, combining the best steeliness of Chardonnay with the strong spicy aspect of Gruner Veltliner. Well-integrated oak spice, a definite mineral facet, and subtle notes of grapefruit. Powerful food wine.