

CHARDONNAY SELECTION 2024

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Chardonnay



AGING

6 months sur lie



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2025 – 2029, under ideal storage conditions



FOOD PAIRING

Sea fish and aromatic freshwater fish, white meat (for example veal, poultry)



GLASS RECOMMENDATION

Slim white wine glass



ALCOHOL CONTENT

13 % vol.

ACIDITY

5,7 g/l

RESIDUAL SUGAR

4.4 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Brown earth soil consisting of sandy clay with a high amount

YIELD PER HECTARE

50 hl

VINIFICATION

Alcoholic fermentation in steel tanks at 15 °C

ALLERGENS

Contains sulfites

BOTTLING

March 2025

TASTING NOTES

Intense, radiant green-yellow with a slight golden shimmer. Fine touches of Burgunder aromas and ripe, partly exotic fruits, apricot, fully ripe pear, pineapple, some passion fruit and mineral notes, meadow herbs and subtly vegetal. Enticing balance of fruit and acidity on the palate, very elegant, ripe gooseberry, yellow apples, apricot, almond, delicate hints of honeydew melon, nettle, pleasantly creamy mouthfeel and delicate texture, punchy and dense, clearly structured, additional mineral-salty notes lend a lively freshness and a fine spiciness in the finish gives the wine a wonderful drinking flow. A wonderful Chardonnay that provides a lot of fun when enjoyed both with food or on its own.

WEINGUT SALZL SEEWINKELHOF

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