

Schwarz Weiss 2022



80 % Chardonnay / 20 % Grüner Veltliner

14,5 % Alcohol

Residual Sugar: 1,9 g/l

Acidity: 5,2 g/l

11 months aging 1/3 in new and 2/3 in used small wooden casks (french and austrian oak)

Medium yellow-green, silver reflections. Delicate spice nuances of carnations and cardamom, floral touch, ripe yellow fruit nuances, delicate wooden support, inviting bouquet. Complex, fine caramel nuances, ripe yellow tropical fruit, delicate honey on the finish, roasted aromas in the finish, powerful, has a certain maturing potential, will benefit from bottle maturity.