



WACHAU-AUSTRIA



Chardonnay Reserve 2022

Delicate wood flair, bourbon vanilla, nut creme, beeswax, yoghurt notes, soft texture, subtly harmonised wood and fruit, salty texture, racy finish.

{Weinprofessor Bernulf Bruckner}

Alc. 13%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL KORK

AGING POTENTIAL 10-15 years

RECOMMENDATION white meat with creamy sauces, various cheeses dishes, but also spinach ravioli.

Gentle pressing and processing, temperature-controlled fermentation in steel tank, aging on fine yeast in small wooden barrels

SOIL
shallow, chalky low terraces and some Danube gravel form the basis for expressive wines.

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