

ATEYON Chardonnay 2019

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT



Wine Description

Golden yellow. Intense, warm and rich to the nose: aromas of almonds, marzipan and vanilla. Full and intense, yet balanced thanks to a vibrant acidity.

Wine Type:	still wine white dry
Alcohol:	14.5 %
Acid:	4.2 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	15 years
Optimum Drinking Year:	2021 - 2036

Award

Falstaff:	91
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Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003)

Site Type:	hillside
Varietal:	Chardonnay 90 % 22 years 6500 plants/ha 5500 liter/ha Kerner
Geographical Orientation:	south
Sea Level:	440 - 490 m
Soil:	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Harvest:	handpicked 16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing:	50 % oak barrel 2000 L 11 month(s) Chardonnay 50 % small oak barrel 500 L 11 month(s) Chardonnay

Bottling: glass cork | Aug. 25, 2020

Product Codes

EAN: 8032130017063

Vintage 2019

Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)

Curiosity

The name "Ateyon" is a pure fantasy name; very melodic and meanwhile a synonym for our Parade white wine.

Food Pairing

Ideal for sumptuous starters, white meat, fish - even grilled! Sophisticated risotti are also perfect companions.