

2023

# Nr. 20 - "CHE" Chenin Blanc

Wein, Austria



## Vineyard

100 % Chenin Blanc - re-grafted Blaufränkisch vineyard in Sankt Margarethen - leitha limestone - organic farming - soft pruning - organic compost

## Cellar

Hand-picked - spontaneous fermentation in Leithaberg tonneaux and barrique and clay amphora - 5 % whole bunches were co-fermented - 7 months ageing on the lees - unfiltered Tasting

## Tasting Note

Fine floral notes - light waxy flavours - citrus fruits - acacia blossom - firm on the palate with fine tannins

## Food Pairing

Fish - seafood - light-coloured meat

Varietal  
Chenin Blanc | Sauvignon Blanc

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Acid  
6.2 g/l

Drinking Temperature  
10 - 12 °C

Optimum Drinking Year  
2023 - 2028

EAN  
90036341 16728

WINE: 20  
LOT: MMXXIII  
NUMBER: 0001/1450

NAME	CHE
OENOLOGY	wild fermentation, 5% whole berries
OENOLOGY 2	150 days sur lie, unfiltered
AGEING	7 months clay amphora
TOTAL ACIDITY	6.2 g/L
RES. SUGAR	1.0 g/L

