



NETZL


Chardonnay 2017

Abundance of juice and spice in the nose, yellow apples, melons and hey, nice acidity, fresh and animating

Serving Suggestion: light, grilled meat or with cream- or wine-sauce such as poultry, veal or fish, pastries and soufflés, dishes with asparagus



www.netzl.com

Technical Data:

Winery:	Franz & Christine Netzl
Grape Variety:	Chardonnay
Name/Vineyard:	Altenberg, Haidacker
Soil:	gravel, nutritious loess with some gravel
Vinification & yield:	fermentation in temperature-controlled stainless steel tanks at about 20 °C to preserve fresh and crispy style, 6,000 kg/ha
Vintage:	Nice spring and summer at the beginning, late summer was cooler, which brought great aroma and fizzy and animating acidity
Harvest	harvested and selected by hand at the end of September, single-berry-selection in the cellar
# bottles produced	15.000
Alc:	13
Residual Sugar:	1.8
Acidity:	6.4
Press:	

UPC: 787 263 311 58

Select COLA: _____

12 bl/cs layer: 14cs pallet: 70cs

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