

FISCHER

C h r i s t i a n



Chardonnay CLASSIC 2012

Variety:	Chardonnay
Age of the vines:	26 years
Vineyard parcel:	Kerscheln
Yield:	50 hl
Soil type:	Sandy loam
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest	Hand-picked
Must reading:	19.5 ° KMW
Fermentation:	Cooled in a steel tank
Maturation:	In a steel tank
Alcohol:	13.0 Vol. %
Acidity:	6.0 g/l
Residual sugar:	5.2 g/l
Drinking temperature:	12 ° C (53,6° F)
Optimal drinking period:	2 - 5 years
Overall impression:	Pale lemon-yellow; fruity aroma evokes apples and hazelnuts; well-rounded and robust.
Culinary Tip:	Outstanding companion to avocados and asparagus risotto. Tasty with shrimp scampi and flavorful fishes, as well as hearty cheeses.
Christian Fische says:	„All of our white wines use as their role models the great white wines of Burgundy. Austria's thermal region is known as the Burgundy of Austria; it offers ideal conditions for the production of robust, full-bodied Chardonnays.“