



Birgit EICHINGER

STRASS · KAMPTAL



glorreich CHARDONNAY 2024

Yield: 40 hl per hectare

Harvest Date: 28. September, at 19.8° KMW.

Location and single-vineyard description:

Located on the easternmost part of the Gaisberg, yet oriented towards the south, this vineyard is influenced by the adjacent Heiligenstein. Its loess soil, which is interspersed with primitive rock in its subsoil, imparts a special taste to the grapes.



Vinification:

Maceration, fermentation and maturation took place in large and small oak barrels. It rested for 5 months on its leavenings before being bottled in March.

Wine analysis:

13 % vol. alcohol, 6.1 % acidity, 3.2 g/l residual sugar

Tasting notes:

Deep, multi-faceted aromas of ripe Williams pear, intermingling with notions of pine, citrus peel, honey melon and hints of gingerbread; displays very sappy, extract-sweet fruit flavors on its mouthfilling and poised, yet finely structured palate; opens up with some air to virtually explode, its many facets keep humming through the lingering finish. Offers plenty of enjoyment, optimally matching Asian cuisine.

