

OBELISK



Chardonnay

2021 | dry

Tasting notes:

Light golden-yellow color and smell of ripe yellow melon and peach. There is touch of citrus with hint of vanilla in taste. Persistence is medium long with crispy acids and oaky finish.

Technology:

Grapes come from 40 years old Hintertály vineyard. 12 hours of maceration and gentle pressing. Wine was fermented in small and big oak barrels with lees contact of 24 months. Minimum sulfur content and rich body.

Winemaker's note:

Round and characteristic wine from old vines in Hintertály vineyard. Long lees contact in french and german oak barrels makes the wine smooth and complex.

vineyard	batch	residual sugar	acids	aging potential	alcohol
Hintertály	1521	0.50 g/l	6.70 g/l	1 – 5 years	12.50 % vol.

S u i t a b l e f o r v e g a n s