



## REVERENCE - CHARDONNAY REVERENC 2006

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### vineyard

vine age:	14 years
soil:	heavy-textured, chalky, loamy sand soils, fossilized Muschelkalk
training system:	2 arched canes, medium height
slope:	28-30%
aspect:	south-west
elevation:	290-330 m
climate:	illyric
yield/ha:	4500 kg
characteristics:	single vineyard in Grubthal

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### vinification

date of harvesting:	oKTOBER 7th, 2005
ripeness:	fully ripe yellow grapes, 18,5° KMW
maceration:	5 hours
fermentation vessel:	temperature-controlled large old oak casks
malolactic fermentation:	yes
ageing:	7 months
aging vessel:	large old wooden casks
bottled on:	June 7th, 2006
characteristics:	long fermentation, long lees contact

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### wine

style:	powerful wine, floral, fine, dense, complex
alcoholic strength:	13,0%
analyses:	2,1 g/l residual sugar, 4,5 g/l acid = dry
ageing potential:	5-6 years
characteristics:	

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### recommendations:

serving temperature: 8-14°C

matching food:

### description:

Already the colour of this clear crystalline wine with its greenish reflections mirrors its perfect physiological ripeness. On the nose tropical soft fruity aromas which remind of honey melon and citrus fruits are revealed and stimulate to enjoy this precious drop. On the palate a fine well-balanced acidity and spicy minerality is discernible. The well-structured body is supported by a fine gloom, good character and delicate nutty aromas. The finish is persistent and dominated by pleasant fruit sweetness. To pair this elegant wine with an excellent meal promises a real delight to us.... Claudia Ohrnhofer-Zisser and Johannes Ohrnhofer-Zisser