

## Umweg zum Glück

### Chardonnay Baden-Baden

2017 – dry



#### VINEYARD

The vineyards are situated in the Baden-Baden wine country in the villages of Varnhalt and Neuweier. The terroir consists of residual granite soil with clay and schist deposits.

#### YIELD

42 hl/ha; Sugar content at harvest 97 °Oe.

#### ANALYSES

Alcohol 13,0 % by vol.; Residual sugar 3,6 g/l; Total Acidity 6,7 g/l.

#### WINEMAKING

Gentle transport of the grapes and short maceration time. Followed by pressing and cold settling of the must by sedimentation. Temperature-controlled fermentation was conducted in 500 l oak barrels.

#### EXPERIENCE

Aromatic and youthful fruit bouquet of fresh limes with delicate mineral notes. Well-rounded mouth-feel with a subtle toast flavor, creamy-elegant length, and a characteristic finish.

#### PAIRS WELL WITH

fish, roasted vegetables, light poultry or a mild summer evening.

#### DRINKING TEMPERATURE

10 - 12 °C

#### VARIETY

Chardonnay

#### GROWING REGION

Umweg, Baden-Baden, Ortenau, Baden

#### ESTATE BOTTLED

NÄGELSFÖRST Estate



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