

Umweg zum Glück

Chardonnay Baden-Baden

2018 – dry

VINEYARD

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

YIELD

56 hl/ha; Sugar content at harvest 98 °Oe.

ANALYSES

Alcohol 13,5 % by vol.; Residual sugar 3,0 g/l; Total Acidity 6,0 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 dry finish.

PAIRS WELL WITH

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

DRINKING TEMPERATURE

10 - 12 °C

VARIETY

Chardonnay

GROWING REGION

Baden-Baden, Ortenau, Baden

ESTATE BOTTLED

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Nägelsförst 1
76534 Baden-Baden – Germany

Fon: +49.(0)7221.35 55 0
Fax: +49.(0)7221.35 55 56

www.naegelsfoerst.com
shop@naegelsfoerst.com