



Wine PROFILE

CHARDONNAY RESERVE

A powerful and dense white wine – fermented in barriques and aged for 10 months with bâtonnage, it unfolds a complex and intense aromatic profile. The „Zwickl“ shimmers in a bright golden yellow and reveals a creamy viscosity. The nose is enveloped by seductive notes of butter brioche and roasted macadamia nuts, complemented by exotic nuances of passion fruit, lychee, and chocolate banana. A delicate salty note, accompanied by pine and verbena, completes the complex bouquet.

Full-bodied yet surprisingly graceful, the wine reveals an elegant salted-butter texture. It enchants with subtle hints of white tea and lemon balm, while salted almonds add an extra dimension to the experience. A very long and captivating finish leaves a lasting impression, inviting you to explore the wine in all its facets.

VINTAGE	2024
GRAPE VARIETIES	Chardonnay
VINIFICATION	fermentation in new barriques
AGEING	Barrel fermentation with 10 months on the lees. Bottled unfiltered.
SOIL	Limestone
FILLING	September 2025
BEST DRINKABLE	from now until 2038
ALCOHOL	14,0 % vol
ACID	6,0 g/l
RESIDUAL SUGAR	1,0 g/l
SERVING TEMPERATURE	12°C
FEDERAL INSPECTION NUMBER	L-N19509/25
CERTIFIED	Sustainable Austria Organic - biological



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