

# LINEA CHARDONNAY

BIODYNAMIC CERTIFICATED &  
VEGAN CERTIFICATED

*ELEGANT* & MINERAL. MARZIPAN. MANDARIN. FLINT.  
FRESH HAY. THISTLE:  
VIBRATING: DRY & *MYTHOS*



colour sense: GOLDEN YELLOW - REDGOLD



VINTAGE	2015
VINE VARIETY	<b>Chardonnay</b>
WINE GROWING REGION	Vulkanland area Styria
VINEYARD AREA	<b>Vulkanland Area Styria</b> sandy, loamy soils, small layer of gravel as underground, deposit of weathered material as well as both place specific different volcanic influences. This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.
VINEYARDS	Rosenberg
SOIL CONDITION	loamy fine silt, weak gravel, humic
AGE OF VINES	18 years
VALVES	13,5 Vol.% - SRE: 5,9 g/l; Restzucker: 1,6 g/l KMW 20,5°
FERMENTATION CONTROL	sedate and cool spontaneous fermentation in toasted 600 l Startin barrels
MATURATION & STORAGE	age and batonage in 600 l Startin barrel with air symbiosis
DRINKING ENJOYMENT	12°C and also more
AGING POTENTIAL	under ideal storage conditions till 2030
FOOD RECOMMENDATION	Sauerkraut quiché, simmered shoulder of lamb A sensual, unforgettable delight!





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