



2022 AUF DEM HAUN CHARDONNAY

Deep, dark, with smoky nuances. Dense and complex, with ripe mineral acidity and crisp tannin structure.

COUNTRY/ REGION/ VINEYARD/ METERS A.S.:

Deutschland/ Rheinhessen/ Ingelheimer Auf dem Haun/ 240 m üNN

VARIETY: Chardonnay

VINTAGE: 2022

SOIL: weathered limestone

TASTE: 0,8 g/L residual sugar

VINEYARD WORK:

Gentle pruning, manual breaking of the double shoots, application of horn manure and horn pebbles as well as compost tea

VINIFICATION:

maceration time and whole bunch pressing, spontaneous fermentation and ripening in small barrels, yeast storage until bottling
No fining, no additions, no filtration, 100% nature