



## 2022 LOHPFAD CHARDONNAY

Stony, iodine, slim honeydew melon, a touch of clear roasted aroma. In the mouth, subtle pressure with grip, expansive yet slim and electrifying, depth yet light-footed. Mineral saltiness, long and grippy with fine tannins.

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

Deutschland/ Rheinhessen/ Ingelheimer  
Schlossberg, Lohpfad/ 160 m üNN

**VARIETY:** Chardonnay

**VINTAGE:** 2022

**SOIL:** Clay with high Carbonate content

**TASTE:** 0,9 g/L residual sugar

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### 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 (French oak, 228L), yeast storage until bottling. No fining, no additions, no filtration, 100% nature