



2017 Chardonnay Kreuz

Qualitätswein

Grape variety	100% Chardonnay
Residual sugar	1,2g/l
Acidity	5,3g/l
Alcohol	14%vol
Vinification	24 month in new oak
Tasting Notes	Tropical fruit and herbal spice on the nose, gooseberries on the palate, lemony, pineapple, some vanilla and blossom honey, well-integrated wood, long-lasting, fresh finish.
Our recommendation	Fried pike-perch with vegetables, tuna steak, fried poultry
Enjoy best at	10–12°C