

STYRIA

Chardonnay Spiegel 2018

Fruit and finesse reflect southern Styria!



ORIGIN	Styria
SOIL	Soil with limestone, clay, sand, limestone and schist
VARIETY	Chardonnay
VINIFICATION	Stainless steel
ANALYTICAL VALUES	Alcohol 11,5% Vol. Acidity 5,7 g/l Residual sugar 2,5 g/l Contains sulphites
CHARACTERISTICS	Medium greenish yellow; fresh pear in the nose; lively freshness on the palate, round body, a very universal Chardonnay with lots of drinking pleasure.
STORAGE	till 2022
SERVE	8 - 10°C
CLOSURE	Screw cap
FOODPAIRING	Meat and Fish

PARTHL Helmut, "Weinmahlerig",
Mischtechnik auf Leinen,
228 x 550 cm, MMI, (Ausschnitt)
www.parthhelmut.at