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TROCKENBEERENAUSLESE CHARDONNAY 2021



Characteristic:

Bright yellow gold, silver reflections. Fine Botrytis spice, ripe tropical fruit, a hint of candied orange zest, peach with a delicate oak spice. Juicy, elegant, well-integrated fruit sweetness, fine acidity, very harmonious and balanced.

Vinification:

Selective harvest of the grapes (up to 4 harvest passes per vineyard are necessary for optimal grape selection for sweet wines), followed by a 12-hour maceration period and pressing of the grapes using a low-pressure method. Fermentation in a closed stainless steel tank at 20°C. 6 months of maturation on the fine lees in the stainless steel tank, filtration, sterile bottling, and packaging for sale after 2 weeks.

Soil:

Medium to deep black soils with gravel components. The stone content absorbs heat during the sunny hours and releases it to the grapes at night. This ensures optimal ripening of the grapes before the Botrytis cinerea fungus develops in the autumn due to the high humidity from the nearby salt lakes. The noble rot dehydrates the grapes and creates the necessary concentration of all the ingredients.

Goes well with:

Blue cheese, baked fruit, quark dumplings, apple strudel.

Packaging: Glasbottle with **neutrocork***

premium

* with a non detectable TCA guarantee

Package	Content	Weight	Dimensions	EAN-Code
Bottle	375ml	0,91kg	H : 305mm Ø : 58mm	9120039004082
Cardboard box	6 bottles	5,75 kg	145 x 310 x 210mm	9120039008080
Pallet	100 boxes	715 kg	120 x 80 x 165cm	

Grape variety

Alcohol

Serving temperature

Quality level

Bottle volume

Chardonnay

8.5% vol.

8 - 10°C

Prädikatswein süß

375 ml

Excerpt of our best awards for the whole winery

