

2022 Ried Graf Woracziczky Chardonnay

Alcohol 13,0 vol. %

Acidity 6,1 g/l

Residual sugar 2,2 g/l

Ried Graf Woracziczky

- southern orientation
- 450m sea level
- gradient of 60 %

Ried Graf Woracziczky is situated in Leutschach and is our historical vineyard.

Soil

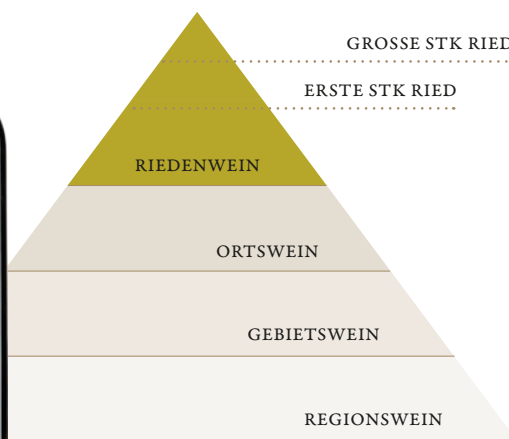
The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

Vintage 2022

The year 2022 was dry and had mild temperatures until March. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied by daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused by rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

Harvested by hand. Spontaneous fermentation and maturation took place in wooden barrels. The maturation lasted approximately 18 months.



Tasting note

An elegant Chardonnay with beautiful aromatics. Nutty on the nose with hints of white brioche and dark spices. On the palate, it is juicy, assertive, and dense.

Drinking recommendation

Drinking temperature 10 – 12°C

Nice with light meat or vegetarian dishes and pasta.

Hannes SABATHI

WEINGUT HANNES SABATHI GMBH
Sernau 48, 8462 Gamlitz — t +43 3453 2900

office@hannessabathi.at
www.hannessabathi.at

