



# Rheingau Chardonnay Trocken

## TASTING NOTES:

Elevate your senses with our Organic Chardonnay from the esteemed Rheingau Region of Germany, where centuries of winemaking tradition converge with a commitment to excellence in every bottle. Radiant in its golden hue, this Chardonnay captivates the eye and promises a journey of sensory delight. Upon the first swirl, delicate aromas of ripe tropical fruits, such as pineapple and mango, mingle with notes of golden apple and citrus blossom, creating an enticing bouquet that beckons with each inhalation. As the wine unfolds on the palate, experience the full expression of Chardonnay's elegance and complexity, with flavors of ripe pear and apricot interwoven with hints of vanilla and toasted oak. Crafted with precision and care, this Organic Chardonnay showcases the unique terroir of the Rheingau, with its cool climate and limestone-rich soils lending a distinctive minerality and crisp acidity to the wine's profile. Certified organic, this wine reflects our dedication to sustainable practices and environmental stewardship, ensuring that each sip embodies the purity of nature and the integrity of organic winemaking. With its luxurious texture and well-balanced structure, this wine offers a delightful versatility that pairs beautifully with a wide range of culinary creations, from roasted poultry to creamy pasta dishes and decadent seafood platters. Embrace the spirit of exploration and indulge in the timeless allure of our Organic Chardonnay from the Rheingau Region, where each sip is a celebration of craftsmanship, tradition, and the boundless beauty of the vineyard. Whether enjoyed in the company of loved ones or as a moment of solitary reflection, this wine invites you to savor the moment and revel in the simple pleasures of life. Cheers to the artistry of winemaking and the unforgettable experiences that await with every glass.

## SOILS:

The soils consist of a variety of forms. These include chalk, sand, gravel, several clays, loess, quartzite and slate.

## VINTAGE: 2021

GRAPE VARIETAL: CHARDONNAY

ABV: 12.5%

RESIDUAL SUGAR: 7,2 G/L

ACIDITY: 6.1 G/L

TEMP: 50-54 F°



*Lucky Grapevine*  
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**Fabian Schmidt and family took over in 2009 this 13th century winery. They are undeniably putting their hearts and souls into producing delicious, organic & vegan grapes. This process of sustainable farming shows with every sip of their beautiful wines.**