

THAYA

Chardonnay 2021 - APRI



Batch: CH/2126

Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay are all our varieties particularly outstanding

Tasting notes: The highest range of wines in our winery. The wine has a fine golden colour. The aromatics are very complex and sophisticated. There is a character of candied pineapple, meadow flowers and violets. The flavour is dominated mainly by notes of ripe yellow fruit and a strong minerality. The wine has a long and elegant finish. The grapes come from our oldest 35-year-old vineyards.

Winemaking: The spontaneously fermented wine and aged for 15 months in oak barrels, then 4 months in stainless steel tank and then 8 months in bottle. A typical Burgundian-style Chardonnay production method

Brix at harvest (average): 23,1

Alcohol: 13,0%

Residual Sugar: 2,4 g/l

T.A.: 7,9 g/L

pH: 3,15

Final blend: 100%

Enjoy: now or hold up to 10 years

Vineyard: Hnánice- U Chlupa, loess soil

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