



## 2017 Qualitätswein Chardonnay Kreuz



GRAPE VARIETY	100% Chardonnay
RESIDUAL SUGAR	1,2 g/l
ACIDITY	5,3 g/l
ALCOHOL	14 %vol
VINIFICATION	24 month in new oak
TASTING NOTES	From 25-year-old vines (low-yielding Burgundian clones with very small berries) on Illmitz's gravel soils, the 2015 Chardonnay "Kreuz" aged for two years in low-toasted new barriques. This 2015 displays intense fruit, and on the palate, this is a full-bodied, fresh yet richly extracted and tightly structured Chardonnay with a long, fresh, salty, super tensioned and finessed finish. A stunning new entry into the Kracher portfolio. Gerhard discovered the dry Chardonnays his father Alois had made in 1992, 1993 and 1994, which were amazing, so he
OUR RECOMMENDATION	0
ENJOY BEST AT	10-12° C