



STEITZ

ORTSWEIN

Pressed from grapes of our most outstanding terroir vineyards in village situation



ANNO
2022



Sonnenberg | Rheinhessen



Chardonnay



Andesite



Barrique | Tonneau



12,5 %vol | Alcohol
3,0 g/l | Residual Sugar
5,6 g/l | Acidity



Sulfites



24 | STEITZ order number



4260151042403 | Bottle
4260151042465 | Case



This is a multilayered wine that needs time and a large glass to show its aromatic richness and creaminess. The nose reveals cool exotic aromas reminiscent of white melon, guava and tangerine zest. There are also notes of Golden Delicious apples, iodized salt, fresh cream and brioche. The palate opens with a melt-in-the-mouth texture, followed by yellow fruitiness and delicate saltiness. The wine is vinified dry, pleasantly fresh in acidity, and medium-bodied and lean at 12.5% alcohol. It is a refined Chardonnay with a subtle, well-integrated wooden touch and is recommended as a universal food companion.



With its exotic touch it accompanies Thai curries or Asian dishes refined with coriander. It is also ingenious to classics such as chicken fricassé with peas, mixed vegetables, or meat balls in a white sauce with capers.



Now until 2028 and longer



12° - 14° Celsius | 53° - 57° Fahrenheit



Burgundy wine glass