



## PRODUCER PROFILE

Estate owned by: Paul and Elfriede Achs  
Winemaker: Paul Achs  
Total acreage under vine: 61  
Estate founded: 1952  
Winery production: 100,000 Bottles  
Region: Burgenland  
Country: Austria

## Chardonnay 2017

### WINE DESCRIPTION

Paul Achs returned to the family winery in Gols in 1991 after spending time in California where he learned to produce high-quality red wines and is today one of Austria's best red wine producers. Ninety percent of the production is red wine and all 25 hectares biodynamically farmed. Paul's wines are known for their elegance and finesse.

Heideboden is a flat and gravelly area between Gols and the lake and is a source of fresh and easy-drinking red wines. Gravel soils mixed with limestone provide excellent drainage while warm breezes from the Pannonian plain bring the circulation and warmth required to ripen wine grapes consistently.

Chardonnay can display great mineral expression when grown on Burgenland diversity of mineral rich soils. Paul Achs produces Chardonnay from 8 hectares of gravel and limestone soils in the Heideboden area. The wine is fermented in stainless steel tanks and is aged large French and Austrian oak casks.

### TASTING NOTES

The well-drained gravel and limestone soils of Heideboden give Chardonnay a distinctively mineral character coupled with lemon and Mandarin zest with flowers and chalky undertones. Elegantly structured with juicy acidity and silky texture and no noticeable flavor of wood.

### FOOD PAIRING

Chardonnay grown in the Burgenland's relatively warm climate gives enough body and texture to the wine to easily complement grilled fish, starches such as polenta or risotto, and dishes sauced with butter or cream. This Chardonnay also has enough acidity and mineral character to compliment simple preparations of white fish or even raw shellfish.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Neusiedlersee
Vineyard name:	Heideboden area
Vineyard size:	20 acres
Soil composition:	Calcareous, Gravel, and Sandy-Loam
Training method:	middle high training form
Elevation:	115 meters feet
Yield/acre:	5000 kg/ha tons
Year vineyard planted:	1966 1988 1993
Harvest time:	September
First vintage of this wine:	1987
Bottles produced of this wine:	5,800
Certified eco-friendly practices:	Biodynamic-Respekt

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8 days days
Length of maceration:	2 days days
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Barrels
Size of aging container:	228 liters and 300 liters
Age of aging container:	Used
Type of oak:	French
Length of aging before bottling:	18 months

### ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.0 g/L
Acidity:	6.5 g/L

