



HERIBERT BAYER



Albatros

<i>Vintage:</i>	2019
<i>Grape Variety:</i>	100% Chardonnay
<i>Terroir</i>	Pandkräftn in Rust
<i>Alc:</i>	14,5%
<i>RS:</i>	1,4 g/l
<i>Acidity:</i>	5,7 g/l
<i>Vinification:</i>	New oak
<i>Vinification Period:</i>	15 months
<i>Cap:</i>	Cork
<i>Maturity Potential</i>	until 2032

Wine Description

Medium green-yellow, silver reflections. An exotic fruit cocktail on the nose, a touch of peach, orange and brioche notes with subtle nougat, vanilla and caramel aromas and precious wood spice. Full-bodied and at the same time finely spun on the palate, accents of honeydew melon and a fine extract sweetness as well as beautifully integrated roasted aromas and notes of butter up to a mineral-salty aftertaste. What is special is the enormous length of this pure Chardonnay and its creamy and melty palate.

Falstaff: 95/100 **A La Carte:** 95+/100

About Albatros

Chardonnay Albatros is a true diamond of Burgenland and a rarity. Only in the best vintages is it possible to create a white wine of this class in the highest and most uncompromising way as well as in a limited number of bottles. This Chardonnay, which has been aged for 15 months, comes from the best grapes from the Pandkräftn site in Rust. The elaborate Bâttonage process gives Chardonnay Albatros its very own typicality and signature, which is reminiscent of brioche and creamy butter. This wine - named after the sea bird Albatros - shows - like its namesake - an enormous wingspan and offers drinking fun for many years. Based on the previous vintages, this top Chardonnay can be recommended for long-term storage.