

RIED STEINBACH Morillon 2023



The 2023 Morillon Ried Steinbach offers a clear, intense, elegant, beautifully aromatic bouquet with coolish notes of crushed stones and ripe mirabelles. Lush and dense on the palate, this is a tight and concentrated Chardonnay with juicy fruit and a serious mineral backbone. This is an excellent gastronomic wine to be cellared for a few years or longer.

organic, 1STK

Alcohol 12,5 % Vol. Residual sugar 1,1 g/l Acid 5,4 g/l

Origin

Rising between 400 and 450 meters above sea level, the oldest vineyards around our estate unfold along steep, sun-kissed slopes facing south to southwest. The soils here reveal a tapestry of geological diversity. Sand, gravel and crushed stone soils are all present in close proximity, providing perfect conditions for taut, thrilling wines.

RECOMMENDATION

Decanted and served in large glasses, the whole aroma diversity of the wine opens up. Pairs beautifully with roasted poultry, veal with creamy polenta, truffle pasta, or smoked fish.

AGING POTENTIAL 2031-2035

Vinification

The grapes were carefully harvested by hand on the 22nd of September and pressed using the Crémant method. After the juice runs by gravity into the cellar, the Morillon Steinbach ferments with the vineyard's own yeasts in large wooden barrels and matures there for 12 months on the fine lees.

SPECIAL FEATURES

Sheltering meadows and trees keep temperatures moderate even in high summer and ensure a long growing season for the grapes.

AWARDS

tba