

KALIBER 25



2016 KALIBER 25 CHARDONNAY

Straw yellow with a greenish trail. A hint of chervil and tarragon in the scents. Hints of citrus, grapefruit, lime, hazelnut, pineapple, vanilla and bitter almond in a fine wooden frame. In the mouth, Kaliber 25 evolves a crisp acid potential, with flint, strength and energy, which point to the calcareous foundation of the Ingelheim sites. No hidden sweetness, tough and straight, always towards Chablis. A gastronomic wine - strong and elegant. Good for the next 10 years.

COUNTRY/ REGION/ PARCEL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheim
Schlossberg vineyard/ 160 m a.s.l.

VARIETY: Chardonnay

VINTAGE: 2016

SOIL: Loam with clay and loess layer

TASTE: Dry

VINEYARD:

Topping of canopy only once, defoliation of the
grape zone, yield reduction

VINIFICATION:

Static sedimentation overnight, fermentation
and ripening in barriques, sur lies until bottling