

ADAMS WEIN



KALIBER 25



2012 KALIBER 25 CHARDONNAY

The wine reflects a bright straw yellow in the glass. The bouquet images moments, the first reminiscent of beeswax and honey appear. After delicate hints of yellow melon, wild strawberry, pineapple, chamomile, green pepper and white English drops emerge. Even mature notes are involved and a tiny hint of wood, which is placed very discreetly as an integral part of the flavor of Kaliber 25.

On the palate, the wine reveals a subtle, fresh acidity, it is soft and smooth and comes with a powerful use of its body to the point: Nature has given him 13.5 percent alcohol along the way. Nevertheless, Kaliber 25 is not an opulent Chardonnay with some excess fat here and bacon rolls there. This wine seeks the path in the golden mean and is recommended as a modern interpretation of this wonderful grape variety as a versatile partner to dishes that have a light character, for example, poultry with cream sauces, fish and vegetarian preparations.

COUNTRY/ REGION/ PARCELL/ ALTITUDE:

Germany/ Rheinhessen/ Ingelheimer
Schlossberg/ 140 m a.s.l.

VARIETY: Chardonnay

VINTAGE: 2012

SOIL: loam with clay and loess layer

TASTE: dry

VINEYARD:

Leaf removal, organic mass by special winter
seed, green harvest, yield reduction

VINIFICATION:

Maceration time, statical sedimentation,
fermentation and vinification in barrique, on
entire yeast until bottling