



Rudi Rüttger

Weintradition in der Familie seit 1643

CHARDONNAY Réserve trocken/dry

0,75 l

Jahrgang: 2023

Region: Pfalz

Restzucker: 7,9 g/l

Säure: 6 g/l

Alkohol: 13 % Vol

Premiere!

We have expanded our "Réserve" line with a new wine:

This 2023 Chardonnay was harvested very late at high ripeness and then fermented slowly and coolly in stainless steel tanks. The fermentation stopped at 7.9g of residual sugar, as the yeast simply refused to continue! This means the wine is dry, yet has a subtle sweetness that provides extract and structure, which harmonizes very well with the fruity aromas, as we believe. The wine was then aged unfiltered for 10 months in oak and stainless steel barrels before bottling. Even fans of mature wines can be excited: this one can certainly age until 2030, but it can also be enjoyed right now.

Recommended serving temperature: 9-11°C

