



SCHIEBER

Schieber Cserfes Chardonnay

2020 - dry white

Category	classic
Vineyard	multiple
Bottle	0,75 l
Food pairing	

Our chardonnay goes well with light, or moderately heavy meals. For chicken dishes we recommend them fried or grilled. Fishes are nice buttered and with garlic sauces, lobster and swordfish are also perfect if you grill them! If you like more of a challenge try it with matured veal with ceasar salad.

Wine description

Pale yellow color with a slight greenish reflex. The nose starts with tropical fruits, by the taste it is lively, has vibrant acidity and round flavours just like you know the variety, with a hint of peach finish. Great for everyday drinking cool wine!

Characteristics of the wine

Sugar content	dry
Residual sugar	3,5 g/l
Alcohol content	12.53%
Acidity content	6,5 g/l
Extract	22.3 g/l
Maturation	reductive white wine
Market entry	2020.10.16.

Viticulture data

Vineyard	Székcsárd region
Varieties	Chardonnay
Date of harvest	2020.09.14