



KURTATSCH ALTO ADIGE CHARDONNAY DOC CALIZ 2022

The name "Caliz" comes from the Latin words Calix (calyx) and Calx (chalk). Chardonnay Caliz grows solely on light gravel soils with large shares of dolomite limestone. The yield is reduced to 70 hl per hectare of vineyards. Its delicate bouquet is reminiscent of ripe pineapple, baby bananas and lime zest. This characteristic Mediterranean fruitiness is complemented by tight acidity structure from selected lots of Chardonnay from higher-lying vineyards. Through longer ageing on the fine lees in large oak barrels, the wine gains complexity and consistency. The large day/night temperature swings lend the wine additional spiciness, Caliz's finish is long and salty.

TASTING NOTES

Volume: 13.5 % by vol.

Grape varieties: Chardonnay **Production zone:** 250-500 m a.s.l., south - east, loamy, sandy and gravelly soil, rich in dolomite

Vinification: Temperature controlled fermentation in stainless steel followed by ageing on the fine lees in large oak barrels

Storage potential: 1-4 years

Total acidity: 6.6 g/l

Residual sugar: 1.2 g/l