



CHARDONNAY - LEITHABERG DAC 2016

Origin:	Austria, Neusiedlersee, Leithaberg, Winden
Quality grade:	Leithaberg DAC
Site:	Leithagebirge, Spiegel, Kirchberg, Alter Berg, Fügler, Edelgraben, Zwergsbreiten
Site Type:	hillside
Varietal:	Chardonnay 100 %
Geographical Orientation:	east
Soil:	calcareous slaty



CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Mazeration:	squashed in the press with stems: yes
Fermentation:	spontaneous oak barrel 500 - 2000 L used barrel
Maturing:	oak barrel 2000 L used barrel 21 month(s) barrel 500 L used barrel 21 month(s)
Time on the Full Yeast:	18 month(s)
Time on the Fine Yeast:	3 month(s)

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Bottling: end/june 2019

DATA

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 6.1 g/l

Residual Sugar: 1 g/l

Certificates: respect - BIODYN

Allergens: sulfites