

2020

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer
Organic Farming



Terroir

Mica schist weathered soil -
mostly lime-free - topsoil thin
layer of clay

Cellar

Whole-cluster pressing -
fermentation and ageing in
barriques, batonnage until the
end of December - 100%
malolactic fermentation - ageing
for at least 12 months in wood

Profile and Characteristics

yellow apple - exotic - honeydew
melon - salted caramel - a hint of
oak and vanilla - full-bodied -
mineral

Varietal
Chardonnay

Flavor
dry

Alcohol
14 %

Residual Sugar
1.5 g/l

Acid
5.9 g/l

Drinking Temperature
12 - 14 °C

Optimum Drinking Year
2022 - 2036

