

# 2020 Ried Lamer - Chardonnay Leithaberg DAC 2020

Qualitätswein

**Origin:** Austria, Lamer  
**Quality grade:** Qualitätswein  
**Varietal:** Chardonnay

**Vineyard Site:**

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

## Data

**Wine Type:** white | dry  
**Alcohol:** 14 %  
**Residual Sugar:** 1.5 g/l  
**Acid:** 5.9 g/l  
**Drinking** 12 - 14 °C  
**Temperature:**  
**Optimum Drinking** 2022 - 2036  
**Year:**

## Product Codes

**EAN:** 9003634113703

## Tasting Notes

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

## Food Pairing

An excellent choice with shellfish and sea fish with strong sauces, roasted and braised veal or young soft cheeses.

