

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 Temperature: 12 - 14 °C
Optimum Drinking Year: 2022 - 2036

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.



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