

# Leithaberg DAC Chardonnay 2020

Leithaberg DAC

<b>Origin:</b>	Austria, Leithaberg, St. Margarethen
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Vineyard selection from St. Margarethen
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Chardonnay 100 %
<b>Soil:</b>	Muschelkalk   large quartz   large



## Vineyard Site:

The Chardonnay Leithaberg DAC comes from what is probably the best Pinot- family vineyard in Sankt Margarethen. Its high fossil limestone & quartz content gives the wine a great deal of structure, elegance and 'that certain something'. Nearby Lake Neusiedl reflects sunlight onto the gentle slopes and thus ensures that this premium Chardonnay ripens at just the right time.

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	partly spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   tonneau   500 L
<b>Maturing:</b>	tonneau   500 L   used barrel   12 month(s) Batonnage: no
<b>Time on the Fine</b>	12 month(s)
<b>Yeast:</b>	
<b>Bottling:</b>	natural cork
<b>Data</b>	
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	12 - 14 °C
<b>Temperature:</b>	
<b>Optimum Drinking</b>	2022 - 2030
<b>Year:</b>	



## Wine Description

Fresh, radiant golden green in colour, violets, orange zest, slightly smoky notes and dried tropical fruits in the bouquet. Powerful on the palate, carried by freshness & minerality characterised by limestone; quite lively, with great length in the finish.