

2021

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer



Vineyard

Glimmerschiefer mit Lehm –
sanfter Hügel Richtung Osten –
Alter der Rebstöcke bis zu 36
Jahre - Sanfter Rebschnitt – Bio-
Kompost

Cellar

Hand-picked - 10 hours
maceration - spontaneous
fermentation and malolactic
fermentation in Leithaber oak
barrels - 11 months on the lees in
500-litre barrels (tonneaux) and
barriques - 10 months bottle
ageing after bottling

Tasting Note

Ripe apple - slightly exotic - some
honeydew melon - good acidity
structure - delicate woody notes -
a hint of vanilla - firm - minerally

Food Pairing

Grilled fish - poultry - crayfish
bisque

Awards

A la Carte
94

Varietal
Chardonnay

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
11 - 13 °C

Optimum Drinking Year
2023 - 2033

EAN
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