

2021

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer
Organic Farming



Terroir

mica schist with clay – soft slope to the east– up to 36 year old vines – soft pruning – organic compost

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

Profile and Characteristics

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

Awards

A la Carte
94

Falstaff
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

