

2021

# 2021 Ried Lamer - Chardonnay Leithaberg DAC 2021

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

