

2021 Ried Lamer - Chardonnay Leithaberg DAC 2021

Qualitätswein

Origin: Austria, Lamer
Quality grade: Qualitätswein
Varietal: Chardonnay

Vineyard Site:

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

Data

Wine Type: white | dry
Alcohol: 14 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Drinking Temperature: 11 - 13 °C
Optimum Drinking Year: 2023 - 2033

Awards

A la Carte: 94
Falstaff: 94

Product Codes

EAN: 9003634114847

Tasting Notes

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

