

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