

2022

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Burgenland

Vineyard

Mica schist with clay - gentle hill to the east - age of the vines up to 37 years - soft pruning - organic compost

Cellar

Hand-picked - several hours of maceration - spontaneous fermentation and malolactic fermentation in Leithaber oak barrels - 12 months on the lees in 500-litre barrels (tonneaux) and barriques - 10 months bottle ageing after bottling

Tasting Note

Ripe yellow fruit - some honeydew melon - good acidity structure - delicate woody notes - a hint of vanilla - firm - minerally

Food Pairing

Grilled fish - poultry - crayfish bisque



95
A la Carte

Awards

A la Carte
95

Falstaff
94

Vinous Media
92

James Suckling
92

Varietal
Chardonnay

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
5.4 g/l

Drinking Temperature
11 - 13 °C

Optimum Drinking Year
2024 - 2034

EAN
9003634116285

