

2022

# Ried Lamer - Chardonnay Leithaberg DAC

Österreichischer 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

## Awards

A la Carte  
94

Falstaff  
94

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  
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