

2022

# 2022 Ried Lamer - Chardonnay Leithaberg DAC 2022

Qualitätswein, Lamer  
Organic Farming



## **Terroir**

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

## **Profile and Characteristics**

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

## **Awards**

A la Carte  
95  
Falstaff  
94  
Vinous Media  
92  
James Suckling  
92  
The Wine Enthusiast  
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

