

2022 Ried Lamer - Chardonnay Leithaberg DAC 2022

Qualitätswein

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

Vineyard Site:

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

Data

Wine Type: white | dry
Alcohol: 13.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Drinking Temperature: 11 - 13 °C
Optimum Drinking Year: 2024 - 2034

Awards

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

Product Codes

EAN: 9003634116285

Tasting Notes

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



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