

2023

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Chardonnay Leithaberg DAC 2023

Qualitätswein, Burgenland
Organic Farming



Terroir

Limestone, clay, sand – organic farming - soft pruning – organic compost

Cellar

8 hours of maceration - spontaneous fermentation - 1/3 fermented in concrete eggs - 2/3 fermented in stainless steel tanks - 5 months on the fine lees

Profile and Characteristics

yellow pear - some peach and mango - good structure - elegant - fresh

Awards

Falstaff
92

Varietal
Chardonnay

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2027

