

2023 Chardonnay Leithaberg DAC 2023

Qualitätswein

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

Vineyard Site:

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

Data

Wine Type: white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.1 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2024 - 2027

Awards

Falstaff: 92

Product Codes

EAN: 9003634116629

Tasting Notes

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

Food Pairing

Summer dishes - couscous salads - light fish dishes

