

2023

# Chardonnay Leithaberg DAC

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