

2023 Ried Lamer - Chardonnay Leithaberg DAC 2023

Qualitätswein

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

Vineyard Site:

Up to 40-year-old vines can be found on this beautiful site with loamy soils on mica schist. The vineyard is located close to the city of Rust on an east facing hillside. Dry Farming - Organic Compost - Cover Crop - Gentle Pruning

Cellar

The grapes are harvested by hand, crushed and left on the skins for a few hours. After pressing, the juice flows into 500l Leithaberg oak casks, where spontaneous fermentation takes place, followed by malolactic fermentation. The wine is aged for 12 months in the barrels on the full lees and receives regular Bâtonnage. To show the full potential of the terroir, we cellar the wine for a further 10 months in the bottle.

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 1.2 g/l
Acid: 5 g/l
Certificates: organic
Drinking Temperature: 11 - 13 °C
Optimum Drinking Year: 2025 - 2035

Awards

James Suckling: 92

Product Codes

EAN: 9003634117312

Tasting Notes

The nose of the wine expresses ripe yellow fruit, with a touch of vanilla and roasted almonds in the glass. Full bodied and complex, the wine is multi-layered with freshness and minerality. It is representative of the Leithaberg with a long finish, and pairs well with roasted poultry, savory fish dishes and veal.

