

2023

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer
Organic Farming

Vineyard Management

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.



Profile and Characteristics

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.

Awards

James Suckling
92

Varietal
Chardonnay

Flavor
dry

Alcohol
13 %

Residual Sugar
1.2 g/l

Acid
5 g/l

Drinking Temperature
11 - 13 °C

Optimum Drinking Year
2025 - 2035