

# CHARDONNAY RIED TATSCHLER LEITHABERG DAC 2023

KIRCHKNOPF  
WEINGUT

## Wine Description

The unique terroir of the Ried Tatschler vineyard is ideally suited for producing great white wines. The combination of the cool microclimate and the limestone-rich primary rock soil results in a Chardonnay that impresses with its remarkable salinity and firm structure. Through long, careful aging in wooden barrels, the complexity and minerality of the vineyard, as well as the Chardonnay's depth of fruit, are impressively brought to the fore.

## Tasting Notes

An impressive fruity nose with plenty of exotic notes—pineapple, lychee, subtle hints of tobacco, incense, and lime—mineral-driven, powerful, with an almost opulent fruitiness, juicy and dense, perfectly balanced, yet with a firm structure, great body, and harmonious all the way through to the long finish—a true masterpiece.

## Food Pairing

A perfect wine for fish and seafood dishes. Also excellent with hearty dishes, veal, and beef.

Wine Type:	Still wine   white   dry
Alcohol:	13.5 %
Residual Sugar:	2.7 g/l
Acid:	4.9 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2025 - 2037


## Award

A la Carte Wein-Guide 2026:	95 Points
Falstaff Burgunder Trophy	94 Points
2024:	
Falstaff Burgunder Trophy	94 Points
2025:	

## Vineyard

### Vineyard Site:

The Ried Tatschler is one of the oldest vineyards in Burgenland (first mentioned in historical records in 1570) and lies at an elevation of 200 to 240 meters above sea level. The surrounding Leithaberg Forest creates a cool microclimate that enhances the aromatic character of the grapes in the fall. The Ried Tatschler is characterized by crystalline primary rock and an underlying layer of Leitha limestone.

Quality grade:	Leithaberg DAC
Site:	Ried Tatschler (Single Vineyard) 
Varietal	Chardonnay

## Harvest and Maturing



Hand-harvested and hand-selected grapes, short maceration, gentle pressing, slow fermentation with natural yeasts in 500-liter wooden barrels, aging and maturation on the fine lees for 18 months.

### **Product Codes**

EAN: 9120055601005

EAN / carton 6: 9120055601012