

2023

St. Margarethen - Chardonnay Leithaberg DAC

Qualitätswein, Sankt Margarethen
Organic Farming



Terroir

Sandy soil on Leitha limestone -
very poor soils with little rainfall
- vines up to 37 years old - sodr
pruning - organic compost

Cellar

Hand-picked - short maceration
period - spontaneous and
malolactic fermentation in
wooden barrels - 10 months on
the lees in 500 litre barrels
(tonneaux)

Profile and Characteristics

Honeydew melon - some peanut -
creamy texture - good acidity -
mineral finish

Awards

A la Carte
93+

Falstaff
93

James Suckling
90

Vinous Media
90

Decanter
90 (Silver)

Varietal
Chardonnay

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2030

