

2023 St. Margarethen - Chardonnay Leithaberg DAC 2023

Qualitätswein

Origin: Austria, Sankt Margarethen
Quality grade: Qualitätswein
Varietal: Chardonnay
Vineyard Site:

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)

Data

Wine Type: white | dry
Alcohol: 13.5 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2024 - 2030

Awards

A la Carte: 93+
Falstaff: 93
James Suckling: 90
Vinous Media: 90
Decanter: 90 (Silver)

Product Codes

EAN: 9003634117213

Tasting Notes

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

Food Pairing

Poultry - pasta dishes with light-coloured sauce - fish dishes

