

2024 St. Margarethen - Chardonnay Leithaberg DAC 2024

Qualitätswein

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

Shy bearing soils on calcareous sandstone from 3 vineyard locations around the village of Sankt Margarethen. Situated at approximately 180m altitude, these vineyards are known for their low water holding capacity dry farming – organic compost – cover crop – gentle pruning

Cellar

The handpicked grapes underwent a short maceration period on the skins prior to spontaneous fermentation. Followed by malolactic fermentation, the wine aged for 10 months on the lees in 500L casks made from Leithaberg oak.

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Acid: 5.5 g/l
Residual Sugar: 2.2 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2025 - 2030

Product Codes

EAN: 9003634118364

Tasting Notes

Brilliant, straw yellow and bright in the glass, the wine has complex aromas of toasted almonds, kumquat and cantaloupe. On the palate it shows a round creamy texture with medium body and elegant acidity. This structured wine pairs well with poultry dishes, grilled fish and savory accoutrements.

