

2024

St. Margarethen – Chardonnay Leithaberg DAC

Qualitätswein, Sankt Margarethen
Organic Farming



Vineyard Management

Shy bearing soils on calcarious 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.

Profile and Characteristics

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.

Varietal
Chardonnay

Flavor
dry

Alcohol
13 %

Acid
5.5 g/l

Residual Sugar
2.2 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2030