

2024

Chardonnay Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



Terroir

Limestone, with clay and sandy deposits – organic farming – gentle pruning – organic compost

Cellar

2-3 hours skin contact – fermentation in 1/3 concrete egg and 2/3 stainless steel tank – 5 months on the lees

Profile and Characteristics

pear – yellow apple – fruity – elegant tannins – light and refreshing – slightly salty finish

Awards

Falstaff
91

Varietal
Chardonnay

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028