

2024

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Chardonnay Leithaberg DAC 2024

Qualitätswein, Burgenland



Vineyard

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

Tasting Note

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

Food Pairing

Summer spreads – salads – light fish dishes

Varietal
Chardonnay

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028

EAN
90036341 17800



