

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

