

2020

Ried Lamer - Chardonnay DAC

Qualitätswein, Lamer

Vineyard

Mica schist weathered soil -
mostly lime-free - topsoil thin
layer of clay

Cellar

Whole-cluster pressing -
fermentation and ageing in
barriques, batonnage until the
end of December - 100%
malolactic fermentation - ageing
for at least 12 months in wood

Tasting Note

Strong straw yellow with golden
reflections. Intense but not too
rich on the nose. Aromas of
pineapple, mandarins and a little
pear are accompanied by
almond blossom, a little wild
honey and a fine oak spice.
Dense, full-bodied and complex
on the palate, with a pleasantly
gripping acidity and a very
delicate tannin structure. Again
lots of golden yellow fruit, which
is very well contoured by a fine
nuttinness and a hint of vanilla.
The spicy minerality of this
exceptional vineyard is evident
in the never-ending finish, giving
the wine additional tension and
a high ageing potential.

Food Pairing

An excellent choice with shellfish
and sea fish with strong sauces,
roasted and braised veal or
young soft cheeses.



Varietal
Chardonnay

Flavor
dry

Alcohol
14 %

Residual Sugar
1.5 g/l

Acid
5.9 g/l

Drinking Temperature
12 - 14 °C

Optimum Drinking Year
2022 - 2036

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