

2021

# Sankt Margarethen - Chardonnay DAC

Qualitätswein, Sankt Margarethen



## Vineyard

Loam on mica schist and Leitha limestone - Very poor soils with little rainfall - Vines up to 36 years old - Gentle pruning - Organic compost

## Cellar

Hand-picked - short maceration - spontaneous fermentation and malolactic fermentation in wooden barrels - 12 months on the lees in 500 litre barrels (tonneaux) - 3 months bottle ageing after bottling

## Tasting Note

Honeydew melon - ripe peach - a little caramel and butterscotch - creamy texture

## Food Pairing

Spicy tofu dishes - Poultry - Pasta dishes with light-coloured sauce

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Varietal  
Chardonnay

Flavor  
dry

Alcohol  
13.5 %

Residual Sugar  
1 g/l

Acid  
5.1 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2023 - 2029

EAN  
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