

2021

Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer



Vineyard

Mica schist with clay - gentle hill to the east - age of the vines up to 36 years - gentle pruning - organic compost

Cellar

Hand-picked - 10 hours maceration - spontaneous fermentation and malolactic fermentation in Leithaber oak barrels - 11 months on the lees in 500-litre barrels (tonneaux) and barriques - 10 months bottle ageing after bottling

Tasting Note

Ripe apple - slightly exotic - some honeydew melon - good acidity structure - delicate woody notes - a hint of vanilla - firm - minerally

Food Pairing

Grilled fish - poultry - crayfish bisque

Awards

A la Carte
94

Varietal
Chardonnay

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
11 - 13 °C

Optimum Drinking Year
2023 - 2033

EAN
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