

2023

Chardonnay Leithaberg DAC

Qualitätswein, Burgenland



Vineyard

Leitha limestone with clay and sand deposits - organic, biological cultivation - gentle pruning - organic compost

Cellar

8 hours of maceration - spontaneous fermentation - 1/3 fermented in concrete eggs - 2/3 fermented in stainless steel tanks - 5 months on the fine lees

Tasting Note

yellow pear - some peach and mango - good structure - elegant - fresh

Food Pairing

Summer dishes - couscous salads - light fish dishes

Awards

Falstaff
92

Varietal
Chardonnay

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2027

EAN
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