

2023

St. Margarethen - Chardonnay Leithaberg DAC

Bio-Qualitätswein, Burgenland



Vineyard

Sandy soil on Leitha limestone - very poor soils with little rainfall - vines up to 37 years old - sodr pruning - organic compost

Cellar

Hand-picked - short maceration period - spontaneous fermentation and BSA in wooden barrels - 10 months on the lees in 500 litre barrels (tonneaux)

Tasting Note

Honeydew melon - some peanut - creamy texture - good acidity - mineral finish

Food Pairing

Poultry - pasta dishes with light-coloured sauce - fish dishes

Varietal
Chardonnay

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2030

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