

2023

# St. Margarethen - Chardonnay Leithaberg DAC

Qualitätswein, Sankt Margarethen



## 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 and malolactic fermentation 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

EAN  
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