

2024

# Chardonnay Leithaberg DAC

Bio-Qualitätswein, Burgenland



## Vineyard

Limestone, with clay and sandy deposits – organic farming – gentle pruning – organic compost

## Cellar

2-3 hours skin contact – spontaneous fermentation – 1/3 concrete egg – 2/3 stainless steel – 5 months on the lees

## Tasting Note

pear – yellow apple – fruity – elegant tannins – light and refreshing – slightly salty finish

## Food Pairing

Summer spreads – salads – light fish dishes

Varietal  
Chardonnay

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2025 - 2028

EAN  
9003634117800

