



Chardonnay Glawarinza Leithaberg DAC

Description:	Pure elegance, a great Chardonnay from Burgenland
Recommendation:	The multifaceted Glawarinza Leithaberg DAC Chardonnay is highly mineral, elegant, and concentrated. It exudes the fragrance of juicy pineapple and yellow pear; yellow currant joins in on the finish. This great Burgundian style is an optimal accompaniment to crustaceans, poultry or risotto. Excellent ageing potential. This wine evolves its full aroma diversity and elegance at 9-11 °C (48-52 ° F). It is pure enjoyment with Saltimbocca with Parma prosciutto and a light creamy sauce with butter and white wine and Ciabatta bread. It is also ideal during the asparagus season, especially with green asparagus grilled under a light herb sauce with Parmesan.

Details about Chardonnay Glawarinza Leithaberg DAC

Vineyard site:	Glawarinza
Grape variety:	Chardonnay
Vintage:	2018
Wine region:	Leithaberg DAC
Certification:	Demeter biodynamic certified - organic
Vinification:	Spontaneous fermentation in 500-litre oak barrels
Maturation:	10 months on the fine lees in 500-litre oak barrels
Soil:	Pure shell limestone

Analysis

Alcohol by volume:	14 %
Residual sugar:	1.0 g/l
Acidity:	5.3 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Natural cork
Case size:	6 bottles

Accolades:

"Live joy!"