BIRGIT BRAUNSTEIN

Chardonnay Ried Thenau Leithaberg Dac

Description:	old vines bring substance, shell limestone minerality, healthy soil lively wine.
Recommendation:	The multi-layered Chardonnay Ried Thenau tastes mineral, elegant and rich. It has its texture due to the maceration time, its finesse due to the careful pressing. As a large burgundy, it is the ideal companion for seafood, poultry and risotto. Good shelf life. The wine unfolds ideally at 9-11 ° C and then offers all its variety of flavors and elegance. Pure enjoyment at Saltimbocca with Parma ham and a light sauce made from salted butter and white wine with warm, fresh ciabatta. But also in the asparagus season; fresh green asparagus in a light herb sauce with parmesan gratin in the oven.

Details about Chardonnay Ried Thenau Leithaberg DAC:

Vineyard site:	Fellner
Grape variety:	Chardonnay
Vintage:	2018
Wine region:	Leithaberg DAC
Certification:	Bio
Vinification:	Spontaneous fermentation in 500 l oak barrels
Maturation:	10 months storage on fine lees in 500 l oak barrels
Soil	Pure shell limestone

Analysewerte

Alcohol by volume:	13,5 % vol.
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

"Lebe Freude!"

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