

HEINRICH



Chardonnay Leithaberg DAC 2020



demeter



CHARACTER

Chardonnay Leithaberg voices the soul of its roots with determination, purpose and courageous honesty. Initially cautiously reserved, this wine demands mindfulness, air, patience and a large glass before revealing its true nature. After a brief period, pale blossoms and yellow-fleshed fruit appear over a meadow of wild herbs. First and foremost, austere in homage to its limestone origin, it reveals restrained notes of toasted grain and freshly baked made-leine. Yellow fleshy aromas combine with delicate smokiness that emphasizes the fine silhouettes.

ORIGIN

Chardonnay thrives splendidly on the east facing limestone and schist slopes of the Leithaberg (Leitha Mountains). The main portions stem from the Spiegel, Kirchberg and Alter Berg vineyards in Winden and the Fügler in Jois. Grapes also come from the Edelgraben and Zwergsbreiten sites in Breitenbrunn.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Biodynamic cultivation of the vineyards. Handpicked mid-September and left for some hours on the skins and stems. Spontaneous fermentation and malolactic fermentation. Matured for 10 months on its lees in large oak casks.

THE NUMBERS

100% Chardonnay • 12.5% vol. • 6.2 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled beginning of September 2021