



Chardonnay Leithaberg DAC 2021



demeter



CHARACTER

A testimony to timelessness.

The curious combination of depth and lightness. Determined, focussed and with righteous courage as the soul of its roots, Chardonnay Leithaberg lifts its voice in song. Reserved at first out of caution, although immediately fruit-forward, this wine requires deliberation, air, patience and a large glass to reveal its true essence. After a certain time, brightly coloured flowers and yellow-fleshed fruit appear, growing upon meadows of wild herbs. Initially reserved, paying homage to the limestone, tentative notes of roasted grain and freshly baked madeleines unfold. The yellow-fruit aromas are bundled together with a delicate smokiness that only emphasises the fine silhouettes. 'Juicy' is still the favourite descriptor that comes to the tongue. Steely and supported by invigorating acidity, Leithaberg pulls a sack of stones effortlessly behind it, leaving a trail that one is only too happy to follow.

ORIGIN

Chardonnay thrives on the eastern limestone and slate slopes of the Leitha Range. The primary lots were harvested from the vineyards Spiegel, Kirchberg and Alter Berg in Winden and the Fügler in Jois. Some grape material also comes from the Edelgraben and the Zwergsbreiten 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 7 months on its lees in large oak casks.

THE NUMBERS

100% Chardonnay • 13% vol. • 7.0 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75
Bottled mid-May 2022