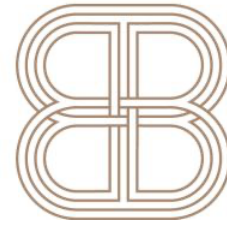


# BIRGIT BRAUNSTEIN



## Chardonnay Leithaberg DAC Ried Guttenberg

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 Leithaberg DAC

Vineyard site:	Fellner, Guttenberg
Grape variety:	Chardonnay
Vintage:	2020
Wine region:	Leithaberg DAC
Certification:	Demeter biodynamic certified - organic
Vinification:	Spontaneous fermentation in 500-litre oak barrels
Maturation:	8 months on the fine lees in 500-litre oak barrels
Soil:	Pure shell limestone

### Analysis

Alcohol by volume:	14 %
Residual sugar:	5.6 g/l
Acidity:	5.9 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Natural cork
Case size:	6 bottles

### Accolades:

*"Live joy!"*