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Chardonnay, Grande Reserve 2019

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram



Appellation: Floss is situated in the south-east of Fels, famous for long ripening periods, altitude 240-260 m,

Type of soil: pure Löss-soil, rich in limestone, warm and well drained.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy and fully ripe grapes for this Grande Reserve. Chardonnay, like no other variety loves oak maturation, that's why fermentation takes place in Barriques of French oak, roughly one third of the barrels are new. Malolactic fermentation is obligatory to follow, battonage is made for another 3-4 months, total time in barrels is one year. After maturation blending is made in large acacia vats where the wine can gain further complexity and harmony. No filtration made until bottling, release time 18 months after harvest.

Analysis: Alcohol 13.5% vol. res. sugar 1.6 g/l acidity 6.6 g/l

Tasting notes: Intense nose with dried fruits and blossom honey, some hints of clover, roast and buttercream. Complex blend of flavours on the palate with pineapple and a tropical fruit mix, underlined with fine oak. Salty minerality lingering in the long aftertaste, an aristocrat among wines. Will definitely benefit from further bottle maturation.

Ageing potential: At least potential for 10 years or even more.

