



# KAISER

## LEITHABERG DAC CHARDONNAY



**Vintage:** 2017

**Wine Region:** Leithaberg – Burgenland Österreich

**Vineyard:** light hill (Leitha Mountain)

**Soil:** chalky sandy loess, loam and mica-schist

**Vinifikation:**

On the vine we just leave 8 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape, we also remove the leaves on the grape level, so that the sun can reach the berry. After a ripeness of 20° KMW (200 g/l sugar) we picked the grapes by hand, destemmed it and cooled the maishe and macerate before pressing. After this, we started with a clear grape juice the fermentation, which was controlled by 17 °C 12 days. 1/3 of Chardonnay was fermented in used oak the other in stainless steel tanks. After fermentation we gave the wine time to age, to get a harmonious structure.

**Amount:** 5800 l/ha

**Residal Sugar:** 3,8 g/l

**Acid:** 5,6 g/l

**Alkohol:** 14 % vol.

**Wine description:** Intense yellow colour, aromatic Fruitcocktail of mango and quince, nutty aromatic and refreshed mineralic.  
The body from the chalk and fruity spicy of mica-schist, a silky creamy texture, a medium long finish with a salty touch of mineralic