

Liebenstein Chardonnay 2020


Producer


For almost a century, the grapes from the vineyards were delivered to the Neumarkt cooperative, of which the family was a founding member, and which was once housed in the winery's old cellar. Since 2015, Anton Felix has been making wines as his own cellar master under his own family name - independently of the cooperative, which has since been merged into Tramin.


Vintage report

2020 brought ideal ripeness and balance to this Chardonnay. The vintage is characterized by precision, minerality, and textural depth. Aged 24 months on the lees, this is a wine of great aging potential and alpine elegance.

Characteristics

 Complex aromas of spice, herbs, and smoke

 firm structure, balanced acidity, long mineral finish

 Smoked fish, roasted root vegetables, mushrooms

Facts

Grape Variety	Chardonnay
Terroir	Two single vineyards at 984 - 1,312 feet a.s.l. with 30-year-old vines; dolomitic limestone soils, Mediterranean microclimate
Appellation	Product of Italy
Vinifikation	Spontaneous fermentation, followed by 24 months of aging on the lees – first in large oak barrels for one year, then in stainless steel for another year – before further maturation in the bottle.



Art.No. BL8-20