

## 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. BL08-20