

LEITHABERG WEISSBURGUNDER 2016



Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 25 - 42 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large brown earth limestone from Leitha humus medium



Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

Harvest:	handpicked
Maturing:	large wooden barrel used barrel 10 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	3 g/l
Acid:	5.9 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2018 - 2031

Awards

The Wine Enthusiast:	93
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Wine Description

Fresh, bright hints of Golden Delicious apples meet zesty lemon notes and a wet pebble stoniness on the nose of this wine. With air, the fruit grows more insistent. The palate is beautifully svelte and lets the apple and ripe pear fruit shine. Lemony freshness lends precision. There is concentration and just a little heat on the dry finish.