LEITHABERG WEISSBURGUNDER 2016

AT-BIO-402
Österreich-Landwirtschaft

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal	Weißburgunder | 25 - 42 years
Geografical 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
Fermentation:	spontaneous
Maturing	large wooden barrel | 2500 L | 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
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2031

Awards

The Wine Enthusiast:	93

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.

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