

Ried HAIDSATZ, Pinot Blanc 2017

Leithaberg DAC

Origin: Austria, Burgenland, Schützen am Gebirge
Quality grade: Leithaberg DAC
Varietal: Pinot Blanc
Soil: limestone | top soil
slate | sub soil



Cellar

Harvest: handpicked
Mazeration: 3 day(s)
Maturing: oak barrel | 500 L | 12 month(s)

Data

Wine Type: Still wine | white | dry
Residual Sugar: 1.3 g/l
Alcohol: 13.5 %
Acid: 5 g/l
Certificates: organic

Wine Description

The best Pinot Blanc of the house. Brilliant yellow, a touch of candied orange zest, delicate caramel, yellow fruit nuances and a floral touch. Juicy, white fruit, taut, subtle oak spice, refreshing and long lasting with a salty mineral finish.

