

LEITHABERG WEISSBURGUNDER 2017



Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 26 - 43 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

Maturing: large wooden barrel | used barrel | 10 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2019 - 2032

Awards

A la Carte:	93
The Wine Enthusiast:	93
Falstaff:	92

Wine Description

Very ripe notes of juicy yellow pear have a creamy, earthy element on the nose. Their creaminess continues on the full-fruited but fresh palate. It is that lactic roundness that lingers. The finish reveals a pleasant pithiness that will stand this in good stead.

Speisenempfehlung

Fisch und leichtes Fleisch mit würzigem Gemüse, kräftige Hartkäse