

Pinot Blanc - Leithaberg DAC 2018

Origin:	Austria, Burgenland, Schützen am Gebirge
Quality grade:	Leithaberg DAC
Varietal:	Pinot Blanc
Soil:	calcareous mica schist

Cellar

Harvest:	handpicked
Mazeration:	2 day(s)
Fermentation:	stainless steel tank temperature control: yes
Maturing:	oak barrel 10 month(s)
Time on the Fine Yeast:	10 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	6.1 g/l
Residual Sugar:	1.8 g/l
Certificates:	organic

Wine Description

Marked by both the warmth of Lake Neusiedl and the coolness of the Leitha Mountains, this Pinot Blanc exudes the fragrance of blossom honey and stone fruit. It is well concentrated and has a fresh and juicy acid structure with a lemony-mineral finish.

