

LEITHABERG KALK 2021



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 50% 30 - 47 years Neuburger 30% Grüner Veltliner 20%
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 September 16
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 12 month(s)
Bottling:	screw cap July 22, 2022

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2 g/l
Acid:	5.1 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2022 - 2036

Awards

Wein-Plus:	87
Falstaff:	92

Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.