

2022 Nr. 9 - Pinot Blanc Tonneaux 2022

Landwein

Origin: Austria, Wineland
Quality grade: Landwein
Varietal: Pinot Blanc

Vineyard Site:

Grapes originate from vineyards with limestone soil at Leithaberg region - soft pruning - organic compost

Cellar

Hand-picked - fermented on the skins for 30 days - 7 months in Stockinger 'Y' wooden barrels - 6 months on the lees - unfiltered

Data

Wine Type: white | dry
Alcohol: 11.5 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Drinking 10 - 12 °C
Temperature:
Optimum Drinking 2023 - 2028
Year:

Tasting Notes

White flowers - fresh apple - white tea - some orange blossom - creamy - a hint of roasted peanuts - delicate tannin - good length - pleasant acidity

Food Pairing

Roast poultry - goat's cheese wrapped in bacon - grilled fish - vegetable lasagne



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