

LEITHABERG KALK 2022



Origin:	Austria, Burgenland
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 31 - 48 years Neuburger
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

Harvest:	handpicked September 5
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 12 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.8 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2023 - 2037

Awards

Falstaff:	92
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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.