

2023

Blanche Leithaberg DAC

Qualitätswein, Burgenland



Vineyard

Limestone, clay, sand – organic farming - soft pruning – organic compost

Cellar

8 hours of maceration - partially fermented in concrete vats - 5 months on the fine lees

Tasting Note

Yellow pear - green apple - white peach - peppery spice - Burgundian elegance

Food Pairing

Pannonian starter platter - vegetarian tarte flambée - Mediterranean salads

Awards

A la Carte
92

Varietal
Chardonnay | Grüner Veltliner | Pinot Blanc | varietal blend white

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2027

EAN
9003634116643

