

2023

# Blanche Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



## **Terroir**

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

## **Profile and Characteristics**

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

## **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