

2023

# Grüner Veltliner Leithaberg DAC

Bio-Qualitätswein, Burgenland



## Vineyard

Leitha limestone with clay and sand deposits - organic, biological cultivation - gentle pruning - organic compost

## Cellar

8 hours of maceration - spontaneous fermentation - 1/3 fermented in concrete egg - 2/3 fermented in stainless steel - 5 months on the fine lees

## Tasting Note

Green apple - quince - herbal flavour - fresh acidity - medium length

## Food Pairing

Asparagus - Brettljause - Seafood

## Awards

A la Carte  
93

Varietal  
Grüner Veltliner

Flavor  
dry

Alcohol  
12.5 %

Residual Sugar  
1 g/l

Acid  
5.3 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2024 - 2027

EAN  
90036341 16605