

2023

Grüner Veltliner Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



Terroir

Limestone, clay, sand – organic farming - soft 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

Profile and Characteristics

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

Awards

A la Carte
93

James Suckling
90

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

