

2023

2023 Grüner Veltliner Leithaberg DAC - SOLD OUT 2023

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

