

2023 Grüner Veltliner Leithaberg DAC - SOLD OUT 2023

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Grüner Veltliner
Vineyard Site:

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

Data

Wine Type: white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.3 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2024 - 2027

Awards

A la Carte: 93
James Suckling: 90

Product Codes

EAN: 9003634116605

Tasting Notes

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

Food Pairing

Asparagus - Brettljause - Seafood

