

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