

2023

# 2023 Großhöflein - Grüner Veltliner Leithaberg DAC 2023

Qualitätswein, Grosshöflein  
Organic Farming



## Terroir

Loamy black soil - cool eastern location on the slope of the Fölligberg - vines up to 27 years old - soft pruning - organic compost

## Cellar

Hand-picked - 8 hours of maceration - spontaneous fermentation - 9 months on the lees in wooden barrels with a volume of up to 1500 litres - 3 months bottle ageing after bottling

## Profile and Characteristics

Ripe apple - orange zest - white pepper - lemongrass - good acidity - creamy texture

## Awards

A la Carte  
93+  
Falstaff  
93  
James Suckling  
91  
Vinous Media  
90

Varietal  
Grüner Veltliner

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Acid  
6 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2023 - 2028

