

2023

Großhöflein - Grüner Veltliner Leithaberg DAC

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