

2023

Großhöflein - Pinot Blanc Leithaberg DAC

Qualitätswein, Burgenland

Vineyard

Chernozem with clay on limestone – organic production – exposition east - soft pruning – organic compost

Cellar

Hand-picked - 12 hours maceration - spontaneous fermentation in used tonneaux - 6 months on the lees - 2 months bottle ageing after bottling

Tasting Note

Pear - apple - slightly creamy texture - salty - mineral finish

Food Pairing

Fish - risotto - salad with wild herbs - mild soft cheese



Awards

A la Carte
93

Falstaff
93

Vinous Media
92

James Suckling
90

Decanter
95 (Gold)

Varietal
Pinot Blanc

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
6.1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2031

EAN
9003634116995

