

2023

# Großhöflein - Pinot Blanc Leithaberg DAC

Bio-Qualitätswein



## 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

Falstaff  
92

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  
90036341 16995