

2023

Großhöflein - Pinot Blanc Leithaberg DAC

Qualitätswein, Großhöflein
Organic Farming



Terroir

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

Profile and Characteristics

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

Awards

Decanter World Wine Awards (DWWA)
95

A la Carte
93

Falstaff
93

Vinous Media
92

James Suckling
90

The Wine Enthusiast
90

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

