

2023

2023 Großhöflein - Pinot Blanc Leithaberg DAC 2023

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

