

2023 Großhöflein - Pinot Blanc

Leithaberg DAC 2023

Qualitätswein

Origin: Austria, Grosshöflein
Quality grade: Qualitätswein
Varietal: Pinot Blanc

Vineyard Site:

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

Data

Wine Type: white | dry
Alcohol: 13.5 %
Residual Sugar: 1 g/l
Acid: 6.1 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2023 - 2031

Awards

Decanter World Wine Awards (DWWA): 95
A la Carte: 93
Falstaff: 93
Vinous Media: 92
James Suckling: 90
The Wine Enthusiast: 90

Product Codes

EAN: 9003634116995

Tasting Notes

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

Food Pairing

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

