

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