# **LEITHABERG BLANC 2023**







Origin:	Austria, Burgenland
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder   32 - 49 years
	Neuburger
Geografical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous   large
	brown earth
	limestone from Leitha
	humus   medium

#### Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

### Cellar

Harvest:	handpicked   September 9 - September 16
Fermentation:	spontaneous
Maturing:	large wooden barrel   2500 L   used barrel   9 month(s)
Bottling:	screwcap

#### Data

Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 ℃
Optimum Drinking Year:	2024 - 2038

## Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.