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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 2.5 g/l |
| Acid: | 6.9 g/l |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high |

Vineyard

Vineyard Site:

Ried Leukuschberg - Distinctive filigree from crystalline rock The location was first mentioned in 1562 as "Leigkchersperg," a name referring to a bare patch of land caused by a landslide. Such a landslide, which exposed the slope, may well be the origin of the vineyard name *Leukuschberg*. Today, the mix of loess and a very humus-rich topsoil benefits the Grüner Veltliner vines that Malat planted here. In 2019, the first vintage of this wine was bottled—a young Malat vineyard, to be sure, but one with great potential for producing outstanding wines, both now and in the near future.



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| Origin: | Austria, Kremstal DAC, Furth at Göttweig |
| Quality grade: | ÖTW Erste Lage |
| Site: | Ried LEUKUSCHBERG |
| Normal Classification: | ÖTW Erste Lage |
| Site Type: | terraces |
| Varietal: | Grüner Veltliner |
| Geographical Orientation: | north |
| Sea Level: | 254 - 305 m |
| Soil: | loess calcareous |

Distinctive filigree from crystalline rock

Burgundian, tight, lean. Good acidity structure; complex.