

2023

# Ried Oberer Wald - Pinot Blanc Leithaberg DAC

Qualitätswein, Burgenland  
Organic Farming

## Terroir

The vineyard is located at approximately 160m elevation on a hillside in Rust known as the Ruster Hügel. The well-draining soil consists of a thin layer of brown earth on top of pure shell limestone. The resulting dry growing conditions put a lot of strain on the vines and produce excellent grape quality with typical Leithaberg character. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

## Cellar

After picking the grapes by hand, the juice runs directly into 500l casks of Leithaberg oak. Fermentation starts spontaneously and is followed by malolactic fermentation. The wine is aged for 10 months in the barrels on the fine lees.



## Profile and Characteristics

Due to the barren shell limestone and the dry soil, the wine has a very elegant mineral character. At first impression, it smells of delicate aromas of white flowers, quince and pear. The minimal oak influence is the perfect backbone for this typical Leithaberg wine, discreetly supporting the structure while leaving enough room for the fresh acidity and pronounced minerality.

## Awards

A la Carte  
94

Falstaff  
94

James Suckling  
92

Vinous Media  
92

Varietal  
Pinot Blanc

Flavor  
dry

Alcohol  
13.5 %

Residual Sugar  
1 g/l

Acid  
5.5 g/l

Drinking Temperature  
11 - 13 °C

Optimum Drinking Year  
2025 - 2035

