

2023 Ried Oberer Wald - Pinot Blanc Leithaberg DAC 2023

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Pinot Blanc
Vineyard Site:

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.

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Certificates: organic
Drinking Temperature: 11 - 13 °C
Optimum Drinking Year: 2025 - 2035

Awards

A la Carte: 94
Falstaff: 94
James Suckling: 92

Product Codes

EAN: 9003634117299

Tasting Notes

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.

