

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