

2024

Großhöflein - Grüner Veltliner Leithaberg DAC

Qualitätswein, Grosshöflein
Organic Farming



Terroir

The vineyards are located at about 200m above sea level on the Föllikberg. Characterized by clayey black earth on Leitha limestone, the cool south-east facing position lies at the foot of the Leitha Mountains. The vines are on average 30 years old. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

After picking the grapes by hand, they are de-stemmed and crushed. This is followed by about 8 hours of maceration. After pressing, the freshly squeezed juice runs into large 1500l barrels made of Leithaberg oak. There it is fermented spontaneously, undergoes malolactic fermentation and is aged in the barrels for another 9 months.

Profile and Characteristics

This straw yellow wine is characterized by typical varietal aromas of apple, lemongrass and white pepper. The creamy texture is supported by fine minerality and carried by good acidity. The wooden barrel aging gives it additional depth and expression. The wine goes wonderfully with freshwater fish, veal schnitzel and fried chicken.

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.8 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2030

