

2024 Großhöflein - Pinot Blanc

Leithaberg DAC 2024

Qualitätswein

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

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

The grapes are harvested by hand and then de-stemmed and crushed. After a few hours of maceration, the freshly squeezed juice runs into used 500l barrels made of Leithaberg oak. There it is fermented spontaneously, undergoes malolactic fermentation and is aged in the barrels for another 9 months.

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1.3 g/l
Acid: 5.4 g/l
Certificates: organic
Drinking Temperature: 8 - 10 °C
Optimum Drinking Year: 2025 - 2030

Product Codes

EAN: 9003634118265

Tasting Notes

In the glass, the wine shows yellow fruits, ripe pear and apple. The varietal aroma is supported on the palate by a slightly creamy texture, which harmonizes excellently with the salty and mineral finish. The wine pairs perfectly with freshly prepared risotto, grilled fish and soft cheeses.

