

2024

Großhöflein - Pinot Blanc Leithaberg DAC

Qualitätswein, Grosshöflein
Organic Farming

Vineyard Management

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.



Profile and Characteristics

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.

Varietal
Pinot Blanc

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1.3 g/l

Acid
5.4 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2030