1758
ESTERHÁZY
AUSTRIA

2024

2024 Blanche Leithaberg DAC 2024

Qualitätswein, Burgenland

Vineyard

This cuvée is a blend of the varieties Grüner Veltliner, Chardonnay and Pinot Blanc. On the gentle slopes of the Leitha Mountains, these vines grow on loamy limestone soils with sand deposits. The parcels for this cuvée are located at 180-220m elevation. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

After harvesting, the grapes of the varieties are processed separately. About one third of the quantity is fermented and stored in a large concrete egg with a capacity of 3800 liters. Due to the distinctive shape of the so-called Super Eggs, the yeast circulates strongly in the container during fermentation and ensures a reductive profile. The remainder of the juice is fermented classically in steel tanks. About one month prior to the bottling, the final cuvée is assembled and stored in stainless steel tanks.

Tasting Note

The wine presents aromas of green apple, yellow pear and white peach with a delicate hint of white pepper. Fermentation and storage in the concrete egg supports the fresh and mineral typicality of the Leithaberg. The wine pairs well with summer salads, grilled vegetables and cold-cut platters.

Varietal
varietal blend white

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
4.5 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028

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Die Geschichte lebt.

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