

2024

Grüner Veltliner Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



Terroir

Limestone with clay and sandy deposits dry farming – organic compost – cover crop – gentle pruning

Cellar

2-3 hours skin contact – fermentation 1/3 concrete egg and 2/3 stainless steel – 4 months on the lees

Profile and Characteristics

Refreshing - Green apple – quince – herbs – slightly spicy

Awards

A la Carte

93

Falstaff

90

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028