

2024

# 2024 Grüner Veltliner Leithaberg DAC 2024

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