

2025

Klimt White Blend

Qualitätswein, Austria
Organic Farming



Terroir

Grapes from the Leithaberg region – soils of sand and clay on limestone

Vineyard Management

Grapes from the Leithaberg region – soils of sand and clay on limestone

Cellar

Blend: Grüner Veltliner, Gelber Muskateller, Sauvignon Blanc – destemming – gentle pressing – cold fermentation in stainless steel – gentle bottling

Profile and Characteristics

Fruity – refreshing – floral flavours – green apple – elderflower and exotic Cold starters – salad – enjoy perfectly chilled

Varietal
Grüner Veltliner | Gelber Muskateller | Sauvignon Blanc

Flavor
dry

Alcohol
12.5 %

Residual Sugar
2 g/l

Acid
5.8 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2026 - 2028

