LEITHABERG BLANC 2024

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal	Weißburgunder 60 % Neuburger 40 %
Geografical Orientation:	south east
Sea Level:	200 - 220 m
Soil	calcareous | large brown earth limestone from Leitha humus | medium

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

Harvest	handpicked | August 20
Fermentation:	spontaneous
Maturing	large wooden barrel | 2500 L | used barrel | 12 month(s) steel tank
Bottling	screw cap | Aug. 25, 2024

Data

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.1 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2025 - 2039

Awards

A la Carte:	92

Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.

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