



LEITHABERG DAC WEISS 2024

Quality grade: Leithaberg DAC
Varietal: Neuburger 100 %

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 6.1 g/l
Allergens: sulfites

