

2025

# Cuvée Blanc Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



## Terroir

On the gentle slopes of the Leithaberg, the vines grow on loamy limestone soils with sandy interlayers. The vineyards for this wine are located at an elevation of 180–220 meters above sea level.

## Vineyard Management

We consciously refrain from irrigation, enrich the vines and soil with organic compost, plant cover crops between the rows of vines, and practice gentle pruning.

## Cellar

After harvest, the grapes are processed by variety. Some are fermented traditionally in stainless steel tanks, while others are fermented in large concrete eggs with a capacity of 3,800 liters. Thanks to the shape of our Super Eggs, the yeast circulates particularly intensely during fermentation, resulting in a wine with a distinctive flavor profile.

## Profile and Characteristics

The wine displays aromas of green apple, yellow pear, and ripe peach, with a hint of white pepper. Fermentation and aging in a concrete egg enhance the fresh, mineral character typical of the Leithaberg region.

Varietal  
Grüner Veltliner | Chardonnay |  
Pinot Blanc | varietal blend  
white

Flavor  
dry

Alcohol  
12 %

Residual Sugar  
1 g/l

Acid  
6 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2026 - 2029

