

2025 Cuvée Blanc Leithaberg

DAC 2025

Qualitätswein

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.

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Grüner Veltliner
Chardonnay
Pinot Blanc
varietal blend white



Vineyard Site:

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.

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.

Data

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 6 g/l
Certificates: organic
Drinking 8 - 10 °C
Temperature:
Optimum Drinking 2026 - 2029
Year:

Tasting Notes

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.

