

2025

Grüner Veltliner 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, some grapes 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, quince, herbs, and a hint of spice. Fermentation and aging in a concrete egg enhance the fresh, mineral character typical of the Leithaberg region.

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
5.6 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2026 - 2029

