LEITHABERG NEUBURGER 2025

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal	Neuburger | 34 - 51 years
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
Fermentation:	spontaneous
Maturing	large wooden barrel | 2500 L | used barrel | 9 month(s) steel tank | 9 month(s)
Bottling	screw cap | Aug. 24, 2026

Data

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.9 g/l

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Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2026 - 2034

Wine Description

A very ripe nose of pure pear flesh has an almost iced notion of lemon freshness that counters the warmth. There also is a hint of hay. The palate presents these flavors—pear flesh, lemon and hay—in a very balanced fashion, where bright, balancing freshness takes the lead. There is concentration and a bone-dry, bright finish. This is lovely now but will evolve to become nuttier and rounder.

Food Pairing

Austern, Fisch, helles Fleisch mit würzigem Gemüse, Hartkäse