

NEUBURGER TRADITION LEITHABERG DAC 2025

KIRCHKNOPF
WEINGUT

Wine Description

The Neuburger, a traditional variety from Leithaberg, is a wine that is truly close to our hearts. From deeply rooted vines over 50 years old, we harvest small quantities of top-quality grapes, which we process gently and ferment in large wooden barrels. After eight months of barrel aging, the result is a Neuburger with a strong character, featuring delicate, complex fruit aromas, supported by a lovely creaminess on the palate.

Tasting Notes

A seductive aroma of flowers, lime, banana, light tobacco, juicy and crisp yellow fruit, stone fruit, candied orange, a touch of exotic notes reminiscent of passion fruit, kumquats, and walnut; a harmonious and finely structured interplay of acidity and fruit; excellent tension; a delicate, velvety texture in the long finish.

Food Pairing

The perfect accompaniment to Austrian classics such as veal Wiener schnitzel, boiled beef, or roast duck.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.7 g/l
Acid:	5.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2026 - 2034

Vineyard

Quality grade:	Leithaberg DAC
Varietal	Neuburger

Harvest and Maturing

Hand-harvested and hand-selected grapes, short maceration, gentle pressing, slow fermentation with natural yeasts in large wooden barrels (500-2,000 liters), aging and maturation for 8 months on the fine lees.

Product Codes

EAN:	9120055600794
EAN / carton 6:	9120055600800

