

WEISSBURGUNDER ALTE REBEN LEITHABERG DAC 2025

KIRCHKNOPF
WEINGUT

Wine Description

The grapes for our Pinot Blanc come from several vineyards in our Leithaberg vineyards and are carefully hand-harvested at the ideal point of ripeness. Spontaneous fermentation and extended contact with the lees give it structure and length. An elegant Pinot Blanc with a fruity, spicy profile that promises great drinking pleasure. A true all-rounder when paired with food!

Tasting Notes

Wonderfully intense aromas of ripe stone fruit, yellow pears, mountain herbs, a hint of citrus, and nuts. Very well-balanced and complex on the palate, with a spicy texture. Delicate fruitiness with a rounded acidity and good length.

Food Pairing

Pairs perfectly with poultry, pork, and fish. A true all-rounder and our absolute favorite with classic fried chicken.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2.2 g/l
Acid:	4.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C
Optimum Drinking Year:	2026 - 2029

Vineyard

Quality grade:	Leithaberg DAC
Varietal	Weißburgunder

Harvest and Maturing

Hand-harvested and hand-selected grapes, short maceration, gentle pressing, slow fermentation with natural yeasts, and aging on the fine lees for 6 months.

Product Codes

EAN:	9120055601036
EAN / carton 6:	9120055601043

