

2023

# 2023 Estoras Blanche DAC

Qualitätswein, Burgenland



## Vineyard

Leithakalk with clay and sand deposits - organic cultivation - gentle pruning - organic compost

## Cellar

8 hours of maceration - spontaneous fermentation - partially fermented in concrete vats - 5 months on the fine lees

## Tasting Note

Yellow pear - green apple - white peach - peppery spice - Burgundian elegance

## Food Pairing

Pannonian starter platter - vegetarian tarte flambée - Mediterranean salads

Varietal  
Grüner Veltliner | Chardonnay | Pinot Blanc | varietal blend white

Flavor  
dry

Alcohol  
12.5 %

Residual Sugar  
1 g/l

Acid  
5.1 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2024 - 2027

EAN  
9003634116643