

2023

Blanche Leithaberg DAC

Bio-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
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