

2023

Grüner Veltliner Leithaberg DAC

Bio-Qualitätswein, Burgenland



Vineyard

Leitha limestone with clay and sand deposits - organic, biological cultivation - gentle pruning - organic compost

Cellar

8 hours of maceration - spontaneous fermentation - 1/3 fermented in concrete egg - 2/3 fermented in stainless steel - 5 months on the fine lees

Tasting Note

Green apple - quince - herbal flavour - fresh acidity - medium length

Food Pairing

Asparagus - Brettljause - Seafood

Awards

A la Carte
93

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.3 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2027

EAN
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