

2023

Großhöflein - Grüner Veltliner Leithaberg DAC

Bio-Qualitätswein, Burgenland



Vineyard

Loamy black soil - cool eastern location on the slope of the Fölligberg - vines up to 27 years old - soft pruning - organic compost

Cellar

Hand-picked - 8 hours of maceration - spontaneous fermentation - 9 months on the lees in wooden barrels with a volume of up to 1500 litres - 3 months bottle ageing after bottling

Tasting Note

Ripe apple - orange zest - white pepper - lemongrass - good acidity - creamy texture

Food Pairing

Freshwater fish - goat's cheese - veal escalope - fried chicken

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2028

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