

2023

Großhöflein - Pinot Blanc Leithaberg DAC

Qualitätswein, Grosshöflein



Vineyard

Lehmhaltige Schwarzerde auf
Muschelkalk - biologisch
organische Bewirtschaftung -
kühle Ostlage am Hang des
Fölligbergs - samfter Rebschnitt -
Bio-Kompost

Cellar

Hand-picked - 12 hours
maceration - spontaneous
fermentation in used tonneaux - 6
months on the lees - 2 months
bottle ageing after bottling

Tasting Note

Pear - apple - slightly creamy
texture - salty - mineral finish

Food Pairing

Fish - risotto - salad with wild
herbs - mild soft cheese

Awards

A la Carte
93

Falstaff
92

Varietal
Pinot Blanc

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
6.1 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2031

EAN
90036341 16995