

2023

Grosshölflein - Pinot Blanc Leithaberg DAC

Austrian organic quality wine, Burgenland



Vineyard

Loamy black soil on shell limestone - organic farming - cool eastern exposure on the slope of the Fölligberg - soft pruning - organic compost

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

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
9003634116995

