

2024

Grüner Veltliner Leithaberg DAC

Qualitätswein, Burgenland



Vineyard

Limestone, with clay and sandy deposits – organic farming – gentle pruning – organic compost

Cellar

2-3 hours skin contact – spontaneous fermentation – 1/3 concrete egg – 2/3 stainless steel – 4 months on the lees

Tasting Note

Refreshing - Green apple – quince – herbs – slightly spicy

Food Pairing

Asparagus – snack platter - seafood

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028

EAN
9003634117848

