



Pinot Blanc

Leithaberg DAC

2023

Medium straw yellow with clear pale edges. On the nose, our Pinot Blanc from the Leithaberg plays different aromas.

Starting with a slight exoticism of sugar melon and banana are also cardamom, hazelnuts and light brioche hazelnuts and light brioche notes perceptible.

However, the nose is dominated by the typical for the Leithaberg flint aromas.

Initially, the fine exoticism of banana and sugar melon banana and sugar melon continues on the palate. Then you can feel its conviction and elegance.

First medium-bodied, then stronger, the balance of fresh acidity and clear fresh acidity and clear and the clear limestone minerality of the occurs.

This minerality proves to be very and characterizes the finish over the entire length.

EARTHY VIBES

DETAILS



FARMING: organic



VINIFICATION: selective hand harvest, 16 hours of maceration, spontaneous fermentation in large wood, fermentation period 4 months, approx. 3 months of full yeast storage and matured in a 3.000 L wooden barrel



ALCOHOL: 13 %

SERVING TEMPERATURE: 9 - 10°C

DRINKING TEMPERATURE: 11 - 12°C

ACIDITY: 4.2 g/l

RESIDUAL SUGAR: 1.0 g/l



RECOMMENDED WITH: red mullet with paprika coulis, seafood and fine pasta



BEARING POTENTIAL: 10 years



CONTAINS SULFITE