LEO HILLINGER more than wine!

Grüner Veltliner

Leithaberg DAC

2023



The Grüner Veltliner shows proud his origin. Grown on the slopes of the Leithaberg hills it shows what old vines, origin and dedication can afford.

He stands for the inimitable style of the Leithaberg hills and the northern Burgenland area. Golden straw yellow with clear light edges.

First, the nose part is dominated by ripe vineyard-peach and citrus aromas. After that, the slate typical aromas of black pepper and herbs from the Provence overtake.

At the palate it shows perfect balanced from the beginning. The fresh animating acid and the rattling minerality from the slate give the impression of fresh morning dew.

The finish is embossed from the rattling minerality and stays fresh long and impressive.

EARTHY VIBES

DETAILS

FARMING: organic

VINIFICATION: selective harvest by hand, 16 hours mash contact, spontaneous fermentation in big wooden barrel, fermentation time five months, full yeast storage for about four months, matured in a 3.000 L wooden barrel

ALCOHOL: 12.5 %
SERVING TEMPERATURE: 9 to 10°C
DRINKING TEMPERATURE: 11 to 12°C
ACIDITY: 5.6 g/l
RESIDUAL SUGAR: 0.7 g/l

RECOMMENDED WITH: scampi, catfish with mushroom risotto
Made in Austria: Krautfleckerl, Schnitzel

BEARING POTENTIAL: 10 years

CONTAINS SULFITES

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