



Weissburgunder Leithaberg DAC 2015

CHARACTER

If still waters are deep, this must be the Mariana Trench of Pinot Blanc. Initially somewhat shy, this wine requires attentive patience, air and a generous glass before it reveals its true nature. Citrus notes play agilely with ethereal nuances. Candied blood orange and kumquat mingle with chamomile blossom, fennel seed and hay flower. Stones are the stage for the play of fruit and are already present on the nose and persist calmly on the palate and continue to impress with brilliance on the long finish. Stylish and playful, yet with the delineated, finely chiselled structure, this wine excels with length instead of breadth, demonstrating that limestone and him are bedfellows. A confident and vibrant statement is made that is highlighted by elegant acidity to provide tailor-made drink flow.

ORIGIN

A wine from and with a good perspective. A wine that is a deep and characterful varietal representative has crystallized from the calcareous sandstone and mica-schist soil on the east-facing slope of the Leithaberg (Leitha Mountains). Approximately 30-years-old vines grow in the Kollern and Edelgraben vineyards in Breitenbrunn and in the Alter Berg in Winden.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to biodynamic regulations. Handpicked mid-September and left overnight on the skins. Spontaneous fermentation and malolactic fermentation. Matured for 21 months on its native lees in large oak casks.

THE NUMBERS

100% Weißburgunder • 13% a.b.v. • 6.1 g/l acidity • 1.0 g/l residual sugar • bottle sizes (l): 0.75, 1.5
Bottled beginning of August 2017