

Pinot Blanc Leithaberg DAC 2018

vineyard name:

Altenberg, Ladisberg, Leithaberg DAC

grape: Pinot Blanc

elevation: 820 feet / 250m

exposure: South, Southeast

average age of wines: 30 years

the vineyard:

organic, mixture of lime and mica schist, 7.000 vines per ha, 3.500 kg per ha, hand harvested in beginning of October

wine production:

100% destemmed, 16 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 3 months on gross lees, 12 months on fine lees, bottling after 2 weeks

alcoholic content: 12,5%

total acidity: 4,5 g/l

residual sugar: 1,0 g/l

potential: plus 10 years

tasting notes:

Medium straw yellow, in the nose showing slight exotic flavor of melon and banana, cardamom, hazelnuts and light brioche notes. All supported by the flint aroma typical for Leithaberg. This continues the palate with tension and elegance. Very balanced fresh acidity and clear limestone minerality in the very long finish.

food paring: asparagus, salads, chicken, fish, shellfish, pork, Schnitzel



Leo Hillinger GmbH

wine-maker:

Leo Hillinger and Peter Zuschlag

EAN: 9008674005810

6 bl/cs layer: 20 cases pallet: 80 cases

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