

**Grüner Veltliner Leithaberg  
DAC 2017**

**vineyard name:** Altenberg,  
Leithaberg DAC  
**grape:** Grüner Veltliner  
**elevation:** 820 feet / 250m  
**exposure:** South, South East  
**average age of wines:** 45 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  
seasoned French oak barriques at  
15°C, 4 months on gross lees, 12  
months on fine lees, bottling after 2  
weeks

**alcoholic content:** 13,5%  
**total acidity:** 5,4 g/l  
**residual sugar:** 1,0 g/l  
**potential:** plus 10 years

**tasting notes:**

Golden straw yellow, The nose shows  
ripe vineyard peach and lemon  
underlined by aromas of black pepper  
and Provencal herbs and fine spices.  
On the palate, the wine is perfectly  
balanced. The animating acidity and  
clinking minerality immediately  
convey the impression of fresh  
morning dew. The long aftertaste is  
fresh, long and impressively clear.

**food paring:** Scampi on lemon  
grass, catfish with boletus risotto,  
Krautfleckerl, Schnitzel

**Ideal temperature to drink:**  
52° - 54°F / 11 - 12°C



Leo Hillinger GmbH

**wine-maker:** Peter Zuschlag  
**size:** 250 acres, 100% organic certified  
**total annual production:** around 1.000.000 bottles  
**grape varieties:** Grüner Veltliner, Welschriesling,  
Sauvignon Blanc, Gelber Muskateller, Pinot Blanc, Pinot  
Gris, Chardonnay, Traminer, Zweigelt, Blaufränkisch,  
Sankt Laurent, Cabernet Sauvignon, Syrah, Merlot,  
Pinot Noir  
**region:** Burgenland / Leithaberg  
**climate:** Pannonian climate  
**soil:** Mixture of loam, loess, sandy, gravel, black earth,  
schist, slate

EAN: 9008674005582

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

