

**Pinot Blanc Leithaberg DAC  
2017**

**vineyard name:** Altenberg,  
Ladisberg, Leithaberg DAC  
**grape:** Pinot Blanc  
**elevation:** 820 feet / 250m  
**exposure:** South, South East  
**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:** 5,0 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 pairing:** asparagus, salads,  
chicken, fish, shellfish, pork, Schnitzel

**Ideal temperature to drink:**  
54° - 57°F / 12 - 14°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: 9008674005810

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

