

HOLASS – BURGENLAND

Burgenland



APPELLATION: Leithaberg

BLEND: Grüner Veltliner

WINEMAKER: Imre Halász & Ellie Bauwens

VINEYARD: _____

The Leithaberg is situated on the western bank of Lake Neusidl and represents the border Hungary and Austria. The fruit for this wine comes from a small (0.5ha), south-westerly site on the Leithaberg. The soils are predominantly limestone with loam, which gives Grüner Veltliner a salty freshness.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and destemmed. The fruit is then crushed and pressed, followed by spontaneous fermentation in a 1000l Austrian oak barrels and a 1000l stainless-steel tank. The wine completes malolactic fermentation and ages for 10 months on lees. It is bottle with light filtration and without fining.

WEBSITE: <https://holass.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose is very expressive, with exotic fruit, ripe citrus, and white blossom. Elements of the wine's perfume translate to the palate, along with a refreshing acidity and a mineral edge. The finish is long, with a saltiness that complements its stunning breadth and tension.