

Simply Wow!

A tribute to Franz Leth sen.

Origin

Wine region: Austria
The Leth family is respected for their work sustaining indigenous varieties by collecting grape varieties which had significant importance in Austria's wine growing history and replant them at Austria's first "living grape variety museum". Today, it shows, due to Franz Leth sen's commitment around 250 old grape varieties. Some amongst them have nearly been extinct, others had never gained any major recognition and a few had never been cultivated in practice.

Vineyard & Soil

Floss is situated on a south-east exposed slope, famous for long ripening periods and an altitude of 240-260 m. Pure loess-soil, rich in limestone, warm and well drained.

Tasting notes

Incredible flavours consisting of all the fruit aromas around earth combined with amazing spice and soil rooted minerality. Outstanding, indigenous and multicultural at the same time, simply fascinating! There's no wine in the world with greater complexity.



Vinification

All white varieties, (approx. 200) are harvested together as a field blend, pressed, fermented and matured in one wine. Only the finest and ripest bunches of each variety are used for this project to guarantee top quality. To provide the extraordinary array of fruit flavours, the wine making process is done completely in stainless steel. After maturing six month on lees, bottling is done usually in May.

Analytics

Alcohol: 12,5 % Vol.
Residual sugar: 10,0 g/l
Acidity: 5,6 g/l
Energy: 76 kcal/318 kJ

Ingredients and nutritional value:



Recommendation

Will benefit from some years of bottle aging, enjoy young when you like fresh fruit flavors or keep in your cellar for a hidden gem of generosity. Tip: Let it breathe a little and it's changing like a chameleon.



Weingut Leth
Kirchengasse 6
3481 Fels am Wagram



NACHHALTIG
AUSTRIA



VEGAN