Grape variety:
Pinot Blanc

Vineyard and soil:
Terlan Lieben Aich – Eichhorn Vineyard
A southwest-facing slope at around 300 metres above sea level, characterised by a mild, airy microclimate. The soil is poor and permeable, composed of sandy porphyry weathering – the site with the most pronounced mineral structure among our soils.

Vintage:
For a biodynamic winegrower, 2024 proved extremely challenging. The exceptionally wet months of May, June and July brought immense pressure from downy and powdery mildew. Thanks to our professionalism and the experience of past years, we were able to overcome this demanding period almost unscathed. Short, hot weeks from mid-July to the end of August, followed by beautiful autumn weather until late September, gave us outstanding white wines and Pinots. Vibrancy, tension, crisp acidity, and moderate alcohol characterise the wines of this vintage.
In mid-September we harvested the grapes for Eichhorn. Yield was 46 hl per hectare.

Vinification:
The destemmed berries remained for eight hours of maceration in the press to extract aromas and structure from the skins. Fermentation took place spontaneously with indigenous yeasts in wooden barrels. The wine then matured for one year on the lees in cask, developing fruit, minerality, and complexity.

Bottling:
13,350 bottles and 276 magnums were filled.

Analysis:
Residual sugar: 1.4 g/l
Alcohol: 12.8 % Vol.
Acidity: 6.3 g/l

Description & serving suggestion:
A luminous yellow in the glass. On the nose, aromas of ripe apple and white blossom, underscored by mineral notes of wet limestone. Juicy on the palate, with tingling, mineral acidity and a long-lasting fruity finish.
Optimal drinking window: 2026 until the end of 2035.
Serving temperature: 8–10 °C. For maximum enjoyment in its youth, we recommend decanting and serving in Burgundy glasses.
An excellent companion to fine fish dishes, shellfish and crustaceans, as well as vegetarian cuisine; particularly delightful with aromatic cheeses.

Our commitment:
Biodynamic
Respekt-BIODYN
Vegan

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