



WEIN VOM LEITHABERG

Trockenbeerenauslese Traminer 2004

Trockenbeerenauslese

Origin:	Austria, Burgenland, Trausdorf an der Wulka
Quality grade:	Trockenbeerenauslese
Site:	Eisenstaedter single vineyard Kirchberg
Site Type:	hilly land
Varietal:	Traminer 100 % 20 - 35 years 7000 plants/ha
Geographical Orientation:	south east
Sea Level:	190 - 210 m
Soil:	calcareous large deep brown earth humus medium



LEITHABERG™

Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked

Malolactic: no

Fermentation:

Skin Contact: 24 hour(s)

Fermentation: spontaneous
steel tank | 2 month(s) | temperature control: yes | 14 - 16 °C

Filter: layer filtration | coarse

Maturing: small wooden barrel | 228 L | used barrel | 8 month(s)

Time on the Fine Yeast: 6 month(s)

Bottling: natural cork

Data

Wine Type: Still wine | white | sweet
Alcohol: 12.5 %
Residual Sugar: 155.5 g/l
Acid: 7.3 g/l
Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (30 years)
Optimum Drinking Year: 2006 - 2030

Awards

Gault Millau: 10

Winery

Erwin Tinhof owns vineyards in Eisenstadt, that grow on the slopes of the Leitha Mountains. The grapes nurtured are indigenous varieties, and this has been so for 11 generations. The 15 hectare estate is cultivated in tune with local nature; Erwin Tinhof practises dry farming and does not apply any use of insecticides or herbicides, nor artificial fertilisation, to any of his vines. The estate vineyards are up to 50 years old, and contain grape varieties that are virtually completely Austria, such as the white Neuburger and Weißburgunder (Pinot blanc) as well as the black varieties Blaufränkisch and increasingly Sankt Laurent. The wines are produced from estate vineyards and following a hand harvest and winemaking with minimal intervention, the wines are bottled in the Tinhof winery. Effective from the 2012 harvest, the winery became a certified naturally organic producer.