



WEIN VOM LEITHABERG

Leithaberg Blaufränkisch 2006

Österreichischer Qualitätswein

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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Eisenstadt single vineyard Feiersteig |
| Site Type: | hillside |
| Varietal: | Blaufränkisch 90 % St. Laurent 10 % |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | humus little top soil lime large sub soil |

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Weather / Climate

Climate: pannonic

Cellar

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|---------------------------|--|
| Harvest: | handpicked September 15 handpicked September 25 |
| Fermentation: | spontaneous |
| Malolactic | yes |
| Fermentation: | |
| Mash Fermentation: | squashed Stems: 15 % 10 - 18 day(s) 100 % |
| Maturing: | large wooden barrel 2500 L used barrel 20 month(s) small wooden barrel |
| Bottling: | natural cork 2834 x 0.75 L 60 x 1.5 L 6 x 3 L |

Data

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|------------------------------|------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.9 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 17 - 19 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking | 2008 - 2030 |
| Year: | |

Awards

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|----------------------|------|
| Falstaff: | 90 |
| Gault Millau: | 17,5 |



LEITHABERG™

Wine Description

Kräftiges Rubingranat, violette Reflexe. Zart floral unterlegtes rotes Waldbeerkonfit, zart nach Veilchen, kandierte Orangenzesten. Saftig, elegant, feine Brombeerfrucht, feine Tannine, rund und bereits zugänglich

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.

Speisenempfehlung

idealer Speisenbegleiter zu Nudeln, Pizza, Steaks und Käse sowie zu Wildgerichten