FEUERSTEIG 2011

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal	St. Laurent | 23 - 55 years
Geografical Orientation:	south east
Sea Level:	200 - 220 m
Soil	calcareous | large brown earth lime gravel from Leitha | sub soil

Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

Cellar

Harvest	September 30
Fermentation:	spontaneous
Maturing	90 % | small wooden barrel | 228 L | used barrel | 21 month(s) 10 % | small wooden barrel | 228 L | new barrel | 21 month(s)
Bottling	natural cork | Aug. 10, 2013 | 4177 bottles 28 x 1.5 L 6 x 3 L

Weingut Erwin Tinhof | Eisenstädter Straße 10 | 7061 Trausdorf an der Wulka | Austria
wein@tinhof.at | www.tinhof.at | | www.facebook.com/WeingutErwinTinhof | www.tinhof.at/weine/

Data

Wine Type:	Still wine | red | dry
Alcohol:	13 %
Residual Sugar:	1.1 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	17 - 19 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2015 - 2030

Awards

Falstaff:	92

Wine Description

Dunkles Rubingranat, mit feiner Kräuterwürze unterlegte dunkle Beerenfrucht, ein Hauch von Dörrzwetschken, zartes Nougat. Saftig, extraktsüß, elegante Textur, feine Tannine, ausgewogen und gut anhaltend.

Food Pairing

perfekt zu Wild, Fleischgerichten und reifem Käse