



WEIN VOM LEITHABERG

Feuersteig 2012

Qualitätswein

Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feuersteig
Site Type:	hilly land
Varietal:	St. Laurent 24 - 56 years 7000 plants/ha 3300 liter/ha
Geographical 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.



Weather / Climate

Climate: pannonic

Cellar

Malolactic yes

Fermentation:

Mash Fermentation: squashed | Stems: 20 % | 15 - 20 | 100 %

Fermentation:	spontaneous wooden fermentation stand 3500 L used barrel 15 - 20 day(s) temperature control: yes 25 °C
Filter:	layer filtration coarse
Maturing:	90 % small wooden barrel 228 L used barrel 18 month(s) 10 % small wooden barrel 228 L new barrel 18 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	2.2 g/l
Acid:	5.2 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2016 - 2028

Awards

Falstaff:	93
The Wine Enthusiast:	93

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.

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

perfekt zu Wild, Fleischgerichten und reifem Käse