GOLDEN ERD WEISSBURGUNDER 2014

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstaedter single vineyard Golden Erd
Site Type:	hilly land
Varietal	Weißburgunder | 23 - 38 years
Geografical Orientation:	south east
Sea Level:	180 - 220 m
Soil	calcareous | large brown earth humus | medium coarse surface

Vineyard Site:

This very special, small vineyard parcel is located within in the larger Ried Feiersteig. It was documented in the mountain ledgers of 1579 as the best vineyard parcel. This southeast-facing vineyard is characterised by pure, coarse-grained Leithakalk (Leitha shell limestone) with shallow humus cover. In this particularly meagre soil, the vines thrust their roots deep and produce grape bunches with small, aromatic grape berries. Cool breezes from the adjacent forest create a unique microclimate that lends wines depth, length and an inimitable aroma.

Cellar

Harvest	handpicked | October 1
Fermentation:	spontaneous
Maturing	oak barrel | 600 L | used barrel | 10 month(s)
Bottling	natural cork | Sept. 4, 2015 | 850 x 0.75 L 24 x 1.5 L

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Data

Wine Type:	Still wine | white | dry
Alcohol:	13.5 %
Residual Sugar:	1.5 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2016 - 2034

Awards

Falstaff:	95
A la Carte:	93

Wine Description

Tiefe, Kaffee, Karamell, Blüten, gelbe Früchte, extrem fein,,zupackende Kalk-Mineralik, viel Schmelz, sehr feine Säure, im Abgang etwas Räucherspeck und dunkle Beeren, dicht, kühl und lang