

BEERENAUSLESE WEISSBURGUNDER 2015

Wine Description

kräftiges Goldgelb, strahlende Reflexe, wunderbares Aroma nach Früchten, sehr ausgewogen und harmonisch, viel Finesse

Wine Type:	still wine white sweet
Alcohol:	11 %
Residual Sugar:	151.6 g/l
Acid:	7.2 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2018 - 2035

Award

Falstaff:	93
Gault Millau:	10
A la Carte:	93

Vineyard

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.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Beerenauslese
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 16 - 30 years 7000 plants/ha 1500 liter/ha
Geographical Orientation:	south east
Sea Level:	190 - 210 m
Soil:	calcareous large deep brown earth humus medium

Weather / Climate

Climate:	pannonic
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Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank 10 day(s) temperature control: yes 14 - 16 °C
Skin Contact:	12 hour(s)
Maturing:	small wooden barrel 300 L used barrel 8 month(s)



Time on the Full Yeast:	3 week(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	natural cork Dec. 12, 2016 2440 bottles

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 18 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.

Food recommendation

Sweet Austrian specialties such as apple strudel, various desserts