



WEIN VOM LEITHABERG

Gloriette 2015

Qualitätswein

Origin:	Austria, Burgenland, Leithaberg, Kleinhöflein
Quality grade:	Qualitätswein
Site:	Kleinhöfleiner single vineyard Kirchberg
Site Type:	hilly land
Varietal:	Blaufränkisch 52 - 62 years 7000 plants/ha 2800 liter/ha
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	calcareous brown earth

Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöflein district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked

Malolactic: yes

Fermentation:

Mash Fermentation: squashed | Stems: 25 % | 15 - 20 | 100 %

Fermentation:	spontaneous steel tank 15 - 20 day(s) temperature control: yes 25 °C
Maturing:	75 % small wooden barrel 228 L used barrel 24 month(s) 25 % small wooden barrel 228 L new barrel 24 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2020 - 2043

Awards

Falstaff:	93
Gault Millau:	18
A la Carte:	94
The Wine Enthusiast:	95

Wine Description

Gentle, seductive aromatics combine subtle vanilla, peony and ripe, dark cherry on the nose. The palate is full but fresh—svelte one moment, plush the other. There is something seamless in the way the flavors merge, unimpeded by the tannins and their velvety crunch. Highly accomplished, very elegant and quite irresistible.

Food Pairing

strong, spicy dishes (beef, game)

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.