



WEIN VOM LEITHABERG

Sankt Laurent Bio 2015

Qualitätswein

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hillside
Varietal:	St. Laurent 100 % 20 - 30 years 7000 plants/ha 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	humus little top soil lime large sub soil

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.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked September 16
Malolactic	yes
Fermentation:	
Mash Fermentation:	squashed Stems: 0 % 20 - 30 100 %
Fermentation:	spontaneous steel tank 20 - 30 day(s) temperature control: yes 25 °C
Filter:	layer filtration coarse
Maturing:	large wooden barrel 3000 L used barrel 18 month(s)
Bottling:	screw cap Feb. 8, 2017 2700 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (12 years)
Optimum Drinking	2018 - 2025
Year:	

Awards

The Wine Enthusiast: 90



Wine Description

Klassischer Weichselduft, dunkle Waldbeeren und Sandelholz; kernige Textur, etwas strenge Tannine, aber gute Substanz und fleischige Würze, dunkle Schokolade, Kakao, druckvoll am Gaumen, kompakt und dicht

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

mediterrane Vorspeisen, Geflügel (Ente, Fasan, Rebhuhn), leichte Fleisch- und Fischgerichte