

# GOLDEN ERD NEUBURGER 2016



<b>Origin:</b>	Austria, Burgenland, Leithaberg, Eisenstadt
<b>Site:</b>	Eisenstaedter single vineyard Golden Erd
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger   25 - 40 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	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

<b>Harvest:</b>	handpicked   September 23
<b>Maturing:</b>	oak barrel   used barrel   10 month(s)
<b>Bottling:</b>	natural cork   June 2, 2017   773 bottles

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.9 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Optimum Drinking Year:</b>	2018 - 2036

## Awards

<b>A la Carte:</b>	94
<b>Falstaff:</b>	93

## Wine Description

jugendliche Farbe, intensives Bukett, Grapefruit, Birne, am Gaumen gehaltvoller Wein, lebendige Struktur, guter Trinkfluss, fruchtiger Abgang, gute Länge, kandierte Mandeln im Rückaroma

## Speisenempfehlung

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse