

LEITHABERG WEISSBURGUNDER 2016

Tinhof

WEIN VOM LEITHABERG



AT-BIO-402
Österreich-Landwirtschaft



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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Feiersteig |
| Site Type: | hilly land |
| Varietal: | Weißburgunder 25 - 42 years |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | calcareous large brown earth limestone from Leitha humus medium |

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 2500 L used barrel 10 month(s) |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 3 g/l |
| Acid: | 5.9 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2018 - 2031 |

Awards

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| The Wine Enthusiast: | 93 |
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Wine Description

Fresh, bright hints of Golden Delicious apples meet zesty lemon notes and a wet pebble stoniness on the nose of this wine. With air, the fruit grows more insistent. The palate is beautifully svelte and lets the apple and ripe pear fruit shine. Lemony freshness lends precision. There is concentration and just a little heat on the dry finish.