

RIED FEIERSTEIG SANKT LAURENT 2017

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal:	St. Laurent 26 - 58 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large brown earth lime gravel from Leitha sub soil

Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

Cellar

Harvest:	handpicked September 7
Fermentation:	spontaneous
Maturing:	90 % small wooden barrel 228 L used barrel 17 month(s) 10 % small wooden barrel 228 L new barrel 18 month(s)
Bottling:	natural cork March 28, 2019 1525 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2020 - 2032

Awards

Falstaff:	92
The Wine Enthusiast:	95
A la Carte:	94

Wine Description

The nose is still shy and presents a picture of tart, reticent red cherry. The palate comes in with lovely, sweeping elegance, like a swish of an Atlas silk gown. It presents concentration, densely woven but ultrafine tannins and supreme elegance, all framing that pure, tart and exquisite notion of tart red cherry. This is poised, taut, harmonious and fine and will be ready with another two or three years of bottle age.

Food Pairing

Perfect with game, meat dishes and mature cheese