RIED FEIERSTEIG SANKT LAURENT 2017

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal	St. Laurent | 26 - 58 years
Geografical 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

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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
Jancis Robinson:	17

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