



WEIN VOM LEITHABERG

Ried Golden Erd Weissburgunder 2017

Qualitätswein

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| Origin: | Austria, Burgenland, Leithaberg, Eisenstadt |
| Quality grade: | Qualitätswein |
| Site: | Eisenstaedter single vineyard Golden Erd |
| Site Type: | hilly land |
| Varietal: | Weißburgunder 26 - 43 years 7000 plants/ha 4500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | 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.



Weather / Climate

Climate: pannonic

Cellar

Malolactic Fermentation: no

Skin Contact: 12 hour(s)
Fermentation: spontaneous
oak barrel | 600 L | used barrel | 20 - 30 day(s)
Filter: layer filtration | coarse
Maturing: oak barrel | 500 L | used barrel | 10 month(s)
Bottling: natural cork | June 18, 2018 | 752 bottles

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Residual Sugar: 1 g/l
Acid: 5.2 g/l
Certificates: bio-organic, AT-BIO-402
Allergens: sulfites
Drinking Temperature: 9 - 11 °C
Aging Potential: high (20 years)
Optimum Drinking 2019 - 2037
Year:

Awards

The Wine Enthusiast: 95
Falstaff: 93
A la Carte: 94
Gault Millau: 17

Wine Description

A beautifully lithe apple and pear freshness rises from the glass. With a little air, a very subtle note of hazelnut appears. The palate is rounded and full and has a totally juicy richness of juicy pear with a wonderful bitter almond edge, despite its wonderfully slender body. This is lovely now with the exuberance of youth but really needs time to unfold and show its lovely texture.

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

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