

RIED GOLDEN ERD WEISSBURGUNDER 2017

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.

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 Year:	2019 - 2037

Award

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

Vineyard

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.





Origin:	Austria, Burgenland, Leithaberg
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

Weather / Climate

Climate:	pannonic
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Harvest and Maturing

Malolactic Fermentation:	no
Fermentation:	spontaneous oak barrel 600 L used barrel 20 - 30 day(s)
Skin Contact:	12 hour(s)
Filter:	layer filtration coarse
Maturing:	oak barrel 500 L used barrel 10 month(s)
Bottling:	natural cork June 18, 2018 752 bottles

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 18 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