

# LEITHABERG NEUBURGER 2017



<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Site:</b>	Eisenstaedter single vineyard Feiersteig
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger 100 %   26 - 43 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	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

<b>Harvest:</b>	handpicked
<b>Maturing:</b>	large wooden barrel   used barrel   10 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1.2 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	organic
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2019 - 2032

## Awards

<b>Falstaff:</b>	92
<b>The Wine Enthusiast:</b>	92
<b>Jancis Robinson:</b>	16

## Wine Description

Earth, menthol, ripe quince and fresh red apple with an edge of orange peel create an intriguing and rich nose. The palate continues in this rich vein, presenting an almost oily texture against which fresh lemon plays and tingles. The rich fruit flavors come together, and the finish has a pleasant nuttiness.

## Speisenempfehlung

Austern, Fisch, helles Fleisch mit würzigem Gemüse, Hartkäse