



WEIN VOM LEITHABERG

Leithaberg Neuburger 2017

Leithaberg DAC

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Neuburger 100 % 26 - 43 years 7000 plants/ha 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	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.



Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Malolactic	no
Fermentation:	
Skin Contact:	8 - 12 hour(s)

Fermentation:	spontaneous large wooden barrel 2500 L used barrel 15 - 20 day(s)
Maturing:	large wooden barrel 2500 L used barrel 10 month(s)
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	6 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.2 g/l
Acid:	5.7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2019 - 2032

Awards

Falstaff:	92
The Wine Enthusiast:	92
Jancis Robinson:	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.

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

Austern, Fisch, helles Fleisch mit würzigem Gemüse, Hartkäse