



WEIN VOM LEITHABERG

## Eisenstadt Sankt Laurent 2017

Qualitätswein

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Eisenstadt single vineyard Feiersteig
<b>Site Type:</b>	hillside
<b>Varietal:</b>	St. Laurent 100 %   23 years 7000 plants/ha   4000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	humus   little   top soil lime   large   sub soil

### Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked   September 7
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   20 - 30   100 %
<b>Fermentation:</b>	spontaneous steel tank   20 - 30 day(s)   temperature control: yes   25 °C
<b>Filter:</b>	layer filtration   coarse
<b>Maturing:</b>	large wooden barrel   3000 L   used barrel   11 month(s)
<b>Bottling:</b>	screw cap   Aug. 23, 2018   4629 bottles

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.6 g/l
<b>Acid:</b>	6.4 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	medium (12 years)
<b>Optimum Drinking</b>	2018 - 2023
<b>Year:</b>	

## Awards

<b>A la Carte:</b>	92
<b>The Wine Enthusiast:</b>	90



LEITHABERG™

## Wine Description

Black cherry on the nose has an edge of red apple. The juicy palate majors on the fresh apple side and brims with bright juicy fruit. The body is light and the finish is lip-smacking. On warm days this will benefit from being a little chilled.

## 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

mediterrane Vorspeisen, Geflügel (Ente, Fasan, Rebhuhn), leichte Fleisch- und Fischgerichte