



WEIN VOM LEITHABERG

Beerenauslese Neuburger Bio 2018

Beerenauslese

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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Beerenauslese |
| Site: | Eisenstaedter single vineyard Feiersteig |
| Site Type: | hilly land |
| Varietal: | Neuburger 16 - 30 years 7000 plants/ha 1500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 190 - 210 m |
| Soil: | calcareous large deep brown earth humus medium |

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

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| Harvest: | handpicked October 17 |
| Malolactic | no |
| Fermentation: | |
| Skin Contact: | 12 hour(s) |
| Fermentation: | spontaneous steel tank 10 day(s) temperature control: yes 14 - 16 °C |
| Maturing: | small wooden barrel 300 L used barrel 8 month(s) |
| Bottling: | natural cork March 28, 2019 1018 bottles |
| Certification: | Yes |

Data

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| Wine Type: | Still wine white sweet |
| Alcohol: | 10 % |
| Residual Sugar: | 166.5 g/l |
| Acid: | 7.2 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking Year: | 2019 - 2031 |

Awards

A la Carte: 94



Falstaff: 93
The Wine Enthusiast: 92

Wine Description

kräftiges Goldgelb, strahlende Reflexe, wunderbar feines Aroma nach Früchten, sehr ausgewogen und harmonisch, viel Finesse und animierende Säure

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

süße österreichische Spezialitäten wie Apfelstrudel, verschiedene Desserts