

RIED GOLDEN ERD NEUBURGER 2018

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Golden Erd |
| Site Type: | hilly land |
| Varietal | Neuburger 27 - 42 years |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil | calcareous large brown earth humus medium coarse surface |

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.

Cellar

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| Harvest | handpicked August 31 |
| Fermentation: | spontaneous |
| Maturing | oak barrel 600 L used barrel 10 month(s) |
| Bottling | natural cork 900 x 0.75 L 36 x 1.5 L 6 x 3 L |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13% |
| Residual Sugar: | 1 g/l |
| Acid: | 6.2 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 9 - 11 °C |
| Optimum Drinking Year: | 2020 - 2038 |

Awards

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| The Wine Enthusiast: | 94 |
| Falstaff: | 94 |
| A la Carte: | 93 |
| James Suckling: | 94 |

Wine Description

Interesting parsley, kohlrabi and leesy nose on this very youthful wine. Rather sleek body for the vintage, which makes it more animating than many other wines. It also has a structure that makes it built to last (even if the acidity is discreet). The chalky minerality will come out more with aging. (jamesuckling.com)