



WEIN VOM LEITHABERG

Weissburgunder Eisenstadt Bio 2018

Qualitätswein

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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Qualitätswein |
| Site: | Eisenstaedter single vineyard: Feiersteig. Langau |
| Site Type: | hilly land |
| Varietal: | Weißburgunder 27 - 44 years 7000 plants/ha 3500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | brown earth humus large calcareous large |



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

Harvest: handpicked | August 25 - August 30
Malolactic: no
Fermentation:
Skin Contact: 8 - 10 hour(s)

Fermentation: spontaneous
steel tank | 15 - 20 day(s) | temperature control: yes |
13 °C

Filter: layer filtration | fine

Maturing: steel tank | 8 month(s)

Bottling: screw cap | May 22 | 1949 bottles

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 1 g/l

Acid: 5.2 g/l

Certificates: bio-organic, AT-BIO-402

Allergens: sulfites

Drinking Temperature: 9 - 11 °C

Aging Potential: medium (10 years)

Optimum Drinking 2019 - 2025

Year:

Wine Description

reife Früchte, Sommerwiese und Blütennektar, Kernobst, dezente Exotik; dicht, substanzreich, nobel zartbitter, getrocknete Apfel- und Ananasspalten; elegant und lang.

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

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse