



WEIN VOM LEITHABERG

Neuburger 2019

Qualitätswein

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstaedter single vineyard: Feiersteig, Neuweise
Site Type:	hilly land
Varietal:	Neuburger 100 % 35 - 42 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 September 13
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 Feb. 19, 2020 2280 bottles
Certification:	Yes

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.8 g/l
Acid:	5.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking	2020 - 2025
Year:	

Awards

The Wine Enthusiast: 89



Wine Description

glänzendes Gelbgrün, Wiesenblumen und Citrus, angenehm am Gaumen durch Fülle und Kraft, schöne Länge mit feinen Extrakten

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

idealer Speisenbegleiter für österreichische Klassiker: Wiener Schnitzel, Strudeln, Knödeln, Martinigansl, ...