RIED FEIERSTEIG SANKT LAURENT 2019

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal	St. Laurent 100 % | 28 - 36 years
Geografical Orientation:	south east
Sea Level:	200 - 220 m
Soil	calcareous | large brown earth lime gravel from Leitha | sub soil

Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

Cellar

Harvest	handpicked | September 11
Fermentation:	spontaneous
Maturing	small wooden barrel | 228 L | used barrel | 18 month(s) 10 % | small wooden barrel | 228 L | new barrel | 18 month(s)
Bottling	natural cork | Aug. 10, 2021 896 x 0.75 L 24 x 1.5 L 6 x 3 L

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Data

Wine Type:	Still wine | red | dry
Alcohol:	12.5 %
Residual Sugar:	1.1 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2022 - 2034

Awards

Falstaff:	93
A la Carte:	95
Gault Millau:	18
Jancis Robinson:	17

Wine Description

Smells like smoky raspberry juice. And in the nose there are traces of raspberries and cranberries, liquorice and pencils, cold-brew oolong tea: all of which then dives into the glug of the glass, giving a syncopated play of barrelhouse blues in a glass. Packed with energy, but there's a slow draw back into the gravel and walking-bass-line of the tannins. If you could bottle Ann Rabson…

Food Pairing

Perfect with game, meat dishes and mature cheese