



WEIN VOM LEITHABERG

Eisenstadt Blaufränkisch 2020

Wine Description

The nose is still a little shy but already allows glimpses of tart but ripe red cherry. The palate reverberates with that tart but juicy freshness and bathes all in a warm hue of cinnamon spice. Inherent freshness tingles pleasantly and highlights the very fine and still firm tannins. This has juiciness and elegance in equal measure. A very hedonistic and irresistible combination.



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|------------------------|-------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.6 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2022 - 2037 |

Award

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| Falstaff: | 92 |
| International Wine and Spirit Competition: | Bronze |
| A la Carte: | 93 |
| Jancis Robinson: | 16,5 |

Vineyard

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

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|---------------------------|---|
| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz |
| Site Type: | hilly land |
| Varietal: | Blaufränkisch 20 - 43 years 7000 plants/ha 3500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | calcareous large limestone from Leitha large humus little |



Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked | October 1

Malolactic Fermentation: yes

Mash Fermentation: squashed | Stems: 15 % | 20 - 30 | 100 %

Fermentation: spontaneous
steel tank | 20 - 30 day(s) | temperature control: yes | 25 °C

Maturing: large wooden barrel | 2500 L | used barrel | 16 month(s) |
Blaufränkisch

Bottling: natural cork | Aug. 26, 2022
28 x 1.5 L

Certification: Yes

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.

Food recommendation:

perfect match to spicy dishes, steaks as well as deer and cheese