



WEIN VOM LEITHABERG

Ried Golden Erd Neuburger 2020

Leithaberg DAC

Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Golden Erd
Site Type:	hilly land
Varietal:	Neuburger 41 - 51 years 7000 plants/ha 4500 liter/ha
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.



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | September 21

Malolactic	no
Fermentation:	
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel 600 L used barrel 20 - 30 day(s)
Filter:	layer filtration coarse
Maturing:	oak barrel 600 L used barrel 9 month(s)
Bottling:	natural cork Sept. 15, 2021 977 x 0.75 L 12 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.3 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2022 - 2040

Awards

Falstaff:	94
A la Carte:	95
Gault Millau:	18
Jancis Robinson:	16,5

Wine Description

Russet pear peel, hay flower, spruce and wet earth subtly combine into an intriguing, appetizing nose. The palate comes in with an unexpected but delightful lemon brightness that highlights that aromatic edge of conifer. The texture has a phenolic grip that is reminiscent of chewed apple pip with a rather pleasant edge of bitterness. This is rich in feel, making it a great wine for the dinner table.

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