

Wine Description

The nose is rather shy but gives the slightest, most subtle whiff of camphor. For now the palate shows off its very fine-boned, graceful and soaring structure of filigree tannins as well as its pervasive and bright freshness. But the lovely cherry fruit at the heart of this elegant yet powerful wine still needs to unfold, just like all the surrounding aromatics that have something floral, fresh and beautifully lifted. A picture of finesse and elegance.

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2025 - 2048

Award

A la Carte:	95
Falstaff:	94
Gault Millau:	18,5
Weinwisser:	18,5
James Suckling:	93

Vineyard

Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöflein district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.





Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Kleinhöfleiner single vineyard Kirchberg
Site Type:	hilly land
Varietal:	Blafränkisch 63 years 7000 plants/ha 2800 liter/ha
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	calcareous brown earth

Weather / Climate

Climate:	pannonic
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Harvest and Maturing

Harvest:	handpicked October 1
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 25 % 15 - 20 100 %
Fermentation:	spontaneous steel tank 15 - 20 day(s) temperature control: yes 25 °C
Maturing:	75 % small wooden barrel 228 L used barrel 17 month(s) 25 % small wooden barrel 228 L new barrel 24 month(s)
Bottling:	natural cork Aug. 26, 2022 1292 x 0.75 l 31 x 1.5 l 6 x 3 l

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 18 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, würzige Speisen (Rind, Wild)