



WEIN VOM LEITHABERG

# Ried Oberberg Neuburger 2020

## Wine Description

Light golden yellow. Fine yellow fruit nuances, of mango and apricot, delicate herbal spice, a hint of fresh orange zest, multi-faceted bouquet. Medium-bodied, white apple fruit, finesse-rich structure, salty-citric finish, very light on its feet, sticks well, a complex and at the same time delicate food companion.



**Wine Type:** Still wine | white | dry

**Alcohol:** 13 %

**Residual Sugar:** 1 g/l

**Acid:** 5.9 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

## Award

**Falstaff:** 95

**A la Carte:** 94

**Gault Millau:** 17,5

**Jancis Robinson:** 17



## Vineyard

### Vineyard Site:

The monopoly site Ried Oberberg is characterised by sandstone-like Leithakalk and its cool, south-east exposed location. The 40-year-old vines give the grapes an unmistakable character. This results in a subtle-looking Neuburger full of puristic complexity and a taut finish.

**Origin:** Austria, Burgenland, Leithaberg, Eisenstadt

**Quality grade:** Leithaberg DAC

**Site:** Eisenstaedter single vineyard Oberberg

**Site Type:** hilly land

**Varietal:** Neuburger | 29 - 44 years  
7000 plants/ha | 4500 liter/ha

**Geographical Orientation:** south east

**Sea Level:** 180 - 220 m

**Soil:** calcareous  
coarse surface  
humus  
brown earth



AT-BIO-402  
Österreich-Landwirtschaft



## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest:	handpicked   September 5
Malolactic Fermentation:	no
Fermentation:	spontaneous oak barrel   600 L   used barrel   20 - 30 day(s)
Skin Contact:	12 hour(s)
Filter:	layer filtration   coarse
Maturing:	oak barrel   600 L   used barrel   9 month(s)
Bottling:	natural cork   Sept. 5, 2021 558 x 0.75 L 41 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 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