



WEIN VOM LEITHABERG

# Ried Golden Erd Neuburger 2021

## 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.



Wine Type:	Still wine   white   dry
Alcohol:	13.5 %
Residual Sugar:	2.4 g/l
Acid:	6.1 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2023 - 2041

## Award

Falstaff:	93
Gault Millau:	17,5
A la Carte:	96
James Suckling:	93
SALON Austria:	SALON Wein
Jancis Robinson:	16,5

## Vineyard

### 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.





<b>Origin:</b>	Austria, Burgenland, Leithaberg, Eisenstadt
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Eisenstaedter single vineyard Golden Erd
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger   42 - 52 years 7000 plants/ha   4500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	calcareous   large brown earth humus   medium coarse surface

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

<b>Harvest:</b>	handpicked   September 22
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	spontaneous oak barrel   600 L   used barrel   20 - 30 day(s)
<b>Skin Contact:</b>	12 hour(s)
<b>Filter:</b>	layer filtration   coarse
<b>Maturing:</b>	oak barrel   600 L   used barrel   9 month(s)
<b>Bottling:</b>	natural cork   Aug. 26, 2022 1301 x 0.75 L 30 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.

## Food recommendation

hearty dishes with poultry and fish, also with spicy sauces, hard cheese