

RIED OBERBERG NEUBURGER 2021



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| Origin: | Austria, Burgenland, Leithaberg, Eisenstadt |
| Site: | Eisenstaedter single vineyard Oberberg |
| Site Type: | hilly land |
| Varietal: | Neuburger 30 - 45 years |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | calcareous coarse surface humus brown earth |

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.

Cellar

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| Harvest: | handpicked September 13 |
| Maturing: | oak barrel used barrel 9 month(s) |
| Bottling: | natural cork Aug. 26, 2022 609 x 0.75 L 30 x 1.5 L 6 x 3 L |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1.4 g/l |
| Acid: | 6.1 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 9 - 11 °C |
| Optimum Drinking Year: | 2023 - 2041 |

Awards

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| Falstaff: | 94 |
| Gault Millau: | 18,5 |
| A la Carte: | 94 |
| James Suckling: | 94 |
| Jancis Robinson: | 17 |

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.

Speisenempfehlung

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse