



WEIN VOM LEITHABERG

## Ried Tatschler Weißburgunder 2021

Leithaberg DAC

<b>Origin:</b>	Austria, Burgenland, Leithaberg, Grosshöflein
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Ried Tatschler
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Weißburgunder   30 - 47 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 190 m
<b>Soil:</b>	humus lime



### Vineyard Site:

The Tatschler vineyard in Grosshöflein is a wind-protected basin site that faces south-east. Over the centuries, a massive layer of humus with limestone inclusions has formed, guaranteeing the vines optimum nutrient and water availability. This results in intense, aromatic wines with elegant acidity. The morning sun helps the grapes to dry quickly and optimally supports our organic farming methods. The surrounding forest to the north provides the necessary cooling with the cool, nocturnal winds.

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked   September 29
<b>Malolactic</b>	no
<b>Fermentation:</b>	
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   6 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous oak barrel   500 L   used barrel   25 - 30 day(s)
<b>Filter:</b>	filtered   coarse
<b>Maturing:</b>	oak barrel   228 L   used barrel   10 month(s)
<b>Bottling:</b>	natural cork   Aug. 26, 2022 1457 x 0.75 L 24 x 1.5 L 6 x 3 L



LEITHABERG™

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	3.2 g/l
<b>Acid:</b>	6 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking</b>	2024 - 2041
<b>Year:</b>	

## Awards

<b>Falstaff:</b>	93
<b>Gault Millau:</b>	18
<b>A la Carte:</b>	94
<b>Jancis Robinson:</b>	17

## Wine Description

Light golden yellow colour. A hint of fresh yellow apple and meadow herbs. Juicy, fine pome fruit nuances, finely structured, a hint of blossom honey, mineral, delicate caramel on the finish, lemony aftertaste.

## Food Pairing

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

## 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.