RIED TATSCHLER WEISSBURGUNDER 2021

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Ried Tatschler
Site Type:	hillside
Varietal	Weißburgunder | 30 - 47 years
Geografical Orientation:	south
Sea Level:	180 - 190 m
Soil	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.

Cellar

Harvest	handpicked | September 29
Fermentation:	spontaneous
Maturing	oak barrel | 228 L | used barrel | 10 month(s)
Bottling	natural cork | Aug. 26, 2022 1457 x 0.75 L 24 x 1.5 L 6 x 3 L

Data

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

Awards

Falstaff:	93
Gault Millau:	18
A la Carte:	94
Jancis Robinson:	17
James Suckling:	92

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Wine Description

Chamomile, dried herbs, orange curd, marzipan and crushed almonds on the nose. It's creamy and nutty, with a full body and rich nougat undertones to the orange fruit. (jamessuckling.com)

Food Pairing

kräftige Gerichte mit Geflügel und Fisch, dazu herzhafte Soßen und Hartkäse