

RIED TATSCHLER WEISSBURGUNDER 2021

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
Site:	Ried Tatschler
Site Type:	hillside
Varietal:	Weißburgunder 30 - 47 years
Geographical 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 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
Optimum Drinking Year:	2024 - 2041

Awards

Falstaff:	93
Gault Millau:	18
A la Carte:	94
Jancis Robinson:	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