

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
James Suckling:	92

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. (jamesuckling.com)

Food Pairing

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