



WEIN VOM LEITHABERG

Eisenstadt Neuburger & Weißburgunder 2022

Leithaberg DAC, Ortswein

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Normal Classification:	Ortswein
Site Type:	hilly land
Varietal:	Neuburger 60 % 31 - 48 years 7000 plants/ha 3500 liter/ha Weißburgunder 40 %
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large brown earth limestone from Leitha humus medium



Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | September 2

Malolactic: no

Fermentation:

Whole Grape Pressing: yes
Mazeration: squashed | 9 hour(s) | with stems: yes
Skin Contact: 8 - 12 hour(s)
Fermentation: spontaneous
large wooden barrel | 2500 L | used barrel | 15 - 20 day(s)
Maturing: large wooden barrel | 2500 L | used barrel | 12 month(s)
Bottling: natural cork | Sept. 4, 2023

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 2.4 g/l
Acid: 5.8 g/l
Certificates: bio-organic, AT-BIO-402
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2024 - 2037

Awards

Falstaff: 92
A la Carte: 93
Jancis Robinson: 16,5
Gault Millau: 16

Product Codes

EAN: 9120022473260
Prüfnummer: N 19531/23

Wine Description

A very ripe nose of pure pear flesh has an almost iced notion of lemon freshness that counters the warmth. There also is a hint of hay. The palate presents these flavors—pear flesh, lemon and hay—in a very balanced fashion, where bright, balancing freshness takes the lead. There is concentration and a bone-dry, bright finish. This is lovely now but will evolve to become nuttier and rounder.

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.

Food recommendation:

Fish and light meat with spicy vegetables, strong hard cheeses