EISENSTADT NEUBURGER & WEISSBURGUNDER 2022

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

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 Weißburgunder 40 %
Geografical 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.

Cellar

Harvest	handpicked | September 2
Fermentation:	spontaneous
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

Weingut Erwin Tinhof | Eisenstädter Straße 10 | 7061 Trausdorf an der Wulka | Austria
wein@tinhof.at | www.tinhof.at | | www.facebook.com/WeingutErwinTinhof | www.tinhof.at/weine/

Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
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

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.