



WEIN VOM LEITHABERG

# Eisenstadt Sankt Laurent 2022

## Wine Description

Black cherry on the nose has an edge of red apple. The juicy palate majors on the fresh apple side and brims with bright juicy fruit. The body is light and the finish is lip-smacking. On warm days this will benefit from being a little chilled.



Wine Type:	Still wine   red   dry
Alcohol:	12.5 %
Residual Sugar:	2.6 g/l
Acid:	6.4 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (12 years)
Optimum Drinking Year:	2023 - 2028

## Award

A la Carte:	93
Gault Millau:	91

## Vineyard

### Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Normal Classification:	Ortswein
Site Type:	hillside
Varietal:	St. Laurent   27 - 32 years 6500 plants/ha   4000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	humus   little   top soil lime   large   sub soil



## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest:	handpicked   August 24
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mash Fermentation:	squashed   Stems: 20 %   stainless steel tank   21 day(s)   temperature control: yes   25 °C
Filter:	layer filtration   coarse
Maturing:	large wooden barrel   3000 L   used barrel   18 month(s)
Bottling:	screw cap   April 29, 2024

## Product Codes

Prüfnummer:	L-N15161/24
EAN:	9120022472386

## 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

Mediterranean appetizers, poultry (duck, pheasant, partridge), light meat and fish dishes