



WEIN VOM LEITHABERG

Eisenstadt Sankt Laurent 2022

Qualitätswein, Ortswein

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



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.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked August 24
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
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

Data

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

Awards

A la Carte:	93
Gault Millau:	91



Product Codes

Prüfnummer: L-N15161/24
EAN: 9120022472386

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.

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