

EISENSTADT SANKT LAURENT 2022

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Eisenstadt single vineyard Feiersteig
Normal Classification:	Ortswein
Site Type:	hillside
Varietal	St. Laurent 27 - 32 years
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.

Cellar

Harvest	handpicked August 24
Fermentation:	spontaneous
Maturing	large wooden barrel 3000 L used barrel 18 month(s)
Bottling	screw cap

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
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2023 - 2028

Awards

A la Carte:	93
Gault Millau:	91
Jancis Robinson:	16

Wine Description

Piercingly bright acidity sheathed in bitterness and vivid mountain-berry fruit. We have a Redlove apple tree, which produces fruit with thick red skin and deep pink-red flesh. It's unbelievably fragrant, and has stunning flavour, but you have to brave the acidity and tannins. This wine just reminds me so much of those apples. The acidity has wincing intensity but it's intensely moreish at the same time – in the way that certain chillies and bitter or sharp foods have you going back in for more. Pitanga berry, wild strawberry, the sharpest of redcurrants, and a winter-bark stemminess. Best sipped with a triple-cream cheese or glistening, salty, piquant charcuterie.