

# LEITHABERG KALK 2022

*Tinhof*

WEIN VOM LEITHABERG



<b>Origin:</b>	Austria, Burgenland
<b>Site:</b>	Eisenstaedter single vineyard Feiersteig
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Weißburgunder   31 - 48 years Neuburger
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil</b>	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

<b>Harvest</b>	handpicked   September 5
<b>Fermentation:</b>	spontaneous
<b>Maturing</b>	large wooden barrel   2500 L   used barrel   12 month(s)
<b>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12%
<b>Residual Sugar:</b>	1.8 g/l
<b>Acid:</b>	5.5 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2023 - 2037

## Awards

<b>Falstaff:</b>	92
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## Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.