



WEIN VOM LEITHABERG

## Leithaberg Kalk Blaufränkisch 2022

Leithaberg DAC

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Eisenstaedter single vineyard Fehlmühl, Reibühl, Setz
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch   22 - 45 years 7000 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	calcareous   large limestone from Leitha   large humus   little



### 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.

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked   September 21
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	squashed   Stems: 15 %   20 - 30   100 %
<b>Fermentation:</b>	spontaneous steel tank   20 - 30 day(s)   temperature control: yes   25 °C
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   20 month(s)
<b>Bottling:</b>	screw cap   March 22, 2024
<b>Certification:</b>	Yes



## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	2.3 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking</b>	2024 - 2034
<b>Year:</b>	

## Product Codes

**Prüfnummer:** N 4922/24

**EAN:**

9120022472799

## **Wine Description**

The nose is still a little shy but already allows glimpses of tart but ripe red cherry. The palate reverberates with that tart but juicy freshness and bathes all in a warm hue of cinnamon spice. Inherent freshness tingles pleasantly and highlights the very fine and still firm tannins. This has juiciness and elegance in equal measure. A very hedonistic and irresistible combination.

## **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**

perfect match to spicy dishes, steaks as well as deer and cheese