

LEITHABERG BLAUFRÄNKISCH 2022

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland, Leithaberg |
| Site: | Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz |
| Site Type: | hilly land |
| Varietal: | Blafränkisch 22 - 45 years |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 220 m |
| Soil: | 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.

Cellar

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| Harvest: | handpicked September 21 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 2500 L used barrel 20 month(s) |
| Bottling: | screw cap Aug. 25, 2025 |

Data

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| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1.6 g/l |
| Acid: | 5.6 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2024 - 2034 |

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.

Food Pairing

Fish and light meat with spicy vegetables, strong hard cheese