RIED GOLDEN ERD NEUBURGER 2022

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Golden Erd
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal	Neuburger | 43 - 53 years
Geografical Orientation:	south east
Sea Level:	180 - 220 m
Soil	calcareous | large brown earth humus | medium coarse surface

Vineyard Site:

This very special, small vineyard parcel is located within in the larger Ried Feiersteig. It was documented in the mountain ledgers of 1579 as the best vineyard parcel. This southeast-facing vineyard is characterised by pure, coarse-grained Leithakalk (Leitha shell limestone) with shallow humus cover. In this particularly meagre soil, the vines thrust their roots deep and produce grape bunches with small, aromatic grape berries. Cool breezes from the adjacent forest create a unique microclimate that lends wines depth, length and an inimitable aroma.

Cellar

Harvest	handpicked | August 31
Fermentation:	spontaneous
Maturing	oak barrel | 600 L | used barrel | 12 month(s)
Bottling	natural cork | Sept. 4, 2023 1810 x 0.75 L 30 x 1.5 L 6 x 3 L

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Data

Wine Type:	Still wine | white | dry
Alcohol:	12.5 %
Residual Sugar:	1.1 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2024 - 2042

Awards

Falstaff:	93
A la Carte:	95
Jancis Robinson:	15
Meininger Verlag:	94
Gault Millau:	18

Wine Description

Russet pear peel, hay flower, spruce and wet earth subtly combine into an intriguing, appetizing nose. The palate comes in with an unexpected but delightful lemon brightness that highlights that aromatic edge of conifer. The texture has a phenolic grip that is reminiscent of chewed apple pip with a rather pleasant edge of bitterness. This is rich in feel, making it a great wine for the dinner table.

Food Pairing

hearty dishes with poultry and fish, also with spicy sauces, hard cheese