RIED GOLDEN ERD WEISSBURGUNDER 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	Weißburgunder | 48 - 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 | September 5
Fermentation:	spontaneous
Maturing	oak barrel | 500 L | used barrel | 9 month(s)
Bottling	Sept. 4, 2023 1697 x 0.75 L 32 x 1.5 L 6 x 3 L

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Data

Wine Type:	Still wine | white | dry
Alcohol:	13 %
Residual Sugar:	2.8 g/l
Acid:	5.4 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
Jancis Robinson:	15,5
A la Carte:	94
Gault Millau:	17

Wine Description

A beautifully lithe apple and pear freshness rises from the glass. With a little air, a very subtle note of hazelnut appears. The palate is rounded and full and has a totally juicy richness of juicy pear with a wonderful bitter almond edge, despite its wonderfully slender body. This is lovely now with the exuberance of youth but really needs time to unfold and show its lovely texture.

Food Pairing

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