



WEIN VOM LEITHABERG

Ried Oberberg Neuburger 2022

Leithaberg DAC

Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Oberberg
Site Type:	hilly land
Varietal:	Neuburger 31 - 46 years 7000 plants/ha 4500 liter/ha
Geographical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous coarse surface humus brown earth



Vineyard Site:

The monopoly site Ried Oberberg is characterised by sandstone-like Leithakalk and its cool, south-east exposed location. The 40-year-old vines give the grapes an unmistakable character. This results in a subtle-looking Neuburger full of puristic complexity and a taut finish.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked August 24
Malolactic	no
Fermentation:	
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel 600 L used barrel 20 - 30 day(s)
Filter:	layer filtration coarse
Maturing:	oak barrel 600 L used barrel 9 month(s)
Bottling:	natural cork April 29, 2024 834 x 0.75 L 30 x 1.5 L 6 x 3 L



Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.6 g/l
Residual Sugar:	1.4 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking	2024 - 2042
Year:	

Awards

Falstaff:	94
Jancis Robinson:	15,5
Meininger Verlag:	95
A la Carte:	94
Gault Millau:	18,5

Wine Description

Light golden yellow. Fine yellow fruit nuances, of mango and apricot, delicate herbal spice, a hint of fresh orange zest, multi-faceted bouquet. Medium-bodied, white apple fruit, finesse-rich structure, salty-citric finish, very light on its feet, sticks well, a complex and at the same time delicate food companion.

Food Pairing

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

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.