RIED OBERBERG NEUBURGER 2022

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Oberberg
Site Type:	hilly land
Varietal	Neuburger | 31 - 46 years
Geografical 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.

Cellar

Harvest	handpicked | August 24
Fermentation:	spontaneous
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
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2024 - 2042

Awards

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

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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

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