RIED SCHARZER NEUBURGER & WEISSBURGUNDER 2022

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Müllendorf Ried Scharzer
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal	Neuburger | 30 - 50 years Weißburgunder | 30 - 50 years
Geografical Orientation:	south west
Sea Level:	180 - 200 m
Soil	calcareous coarse surface brown earth

Vineyard Site:

Located next to a chalk quarry, the vineyard faces south-west and is therefore significantly influenced by the setting evening sun. Beneath a thin layer of brown earth, pure Leitha limestone emerges, which is so unique to this particular vineyard. The vines have been rooted in it for decades and the surrounding pine and oak forest ensures that this special place cools down at night.

Cellar

Harvest	handpicked | September 5
Fermentation:	spontaneous
Maturing	big oak barrel | 600 L | used barrel | 18 month(s)
Bottling	natural cork | April 29, 2024 709 x 0.75 L 19 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine | white | dry
Alcohol:	12.5 %
Residual Sugar:	1.7 g/l
Acid:	6.1 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9 - 11 °C
Aging Potential:	high
Optimum Drinking Year:	2024 - 2042

Awards

James Suckling:	93
Falstaff:	97
A la Carte:	97
Gault Millau:	95

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Wine Description

Crushed almonds, honeysuckle, peaches and cream on the nose, followed by a minerally and bright palate that's nicely textured and medium-bodied, with a long and delicious finish. Neuburger and weissburgunder. (jamessuckling.com)

Food Pairing

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