

# RIED SCHARZER NEUBURGER & WEISSBURGUNDER 2022

*Tinhof*

WEIN VOM LEITHABERG



<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Müllendorf Ried Scharzer
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger   30 - 50 years Weißburgunder   30 - 50 years
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	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

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

## Data

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

## Wine Description

The vines grow next to a chalk quarry on white Leitha limestone and thus present their unmistakable origin.

## Food Pairing

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