



WEIN VOM LEITHABERG

Ried Setz Blaufränkisch 2022

Leithaberg DAC, Riedenwein

Origin:	Austria, Burgenland, Leithaberg, Kleinhöflein
Quality grade:	Leithaberg DAC
Site:	Ried Setz
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal:	Blaufränkisch 49 years
Geographical Orientation:	south
Sea Level:	160 - 180 m
Soil:	black slate
Vineyard Site:	

Located below the Tätschler vineyard, the Setz vineyard in our winery has a unique feature. It is the only vineyard that has a significant amount of slate. Documented since 1569, grapes with a special aroma grow here. Unlike all our wines grown on Leithakalk, the weathered slate imparts a cool freshness and profound elegance to this wine. The south-facing orientation of the vineyard and the resulting sunlight during long late summer days allow the grapes to ripen optimally until autumn.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked September 21
Fermentation:	spontaneous
Malolactic	yes
Fermentation:	
Mash Fermentation:	destemmed and squashed Stems: 30 % wooden fermentation stand 3000 L used barrel 4 week(s)
Fermentation Process:	pump over 1 x day Duration: 14 days
Filter:	unfiltered
Maturing:	oak barrel 228 L used barrel 17 month(s)
Bottling:	natural cork Aug. 16, 2024
	1240 x 0.75 L
	30 x 1.5 L
	6 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking	2026 - 2050
Year:	



Awards

Falstaff:	93
Gault Millau:	93
A la Carte:	95

Product Codes

EAN:	9120022473307
Prüfnummer:	N 19537/24

Wine Description

Dark ruby garnet, violet reflections, delicate brightening at the edges. Fresh black cherries, subtle nuances of forest berries, delicate herbal spice, underlaid with minerality. Juicy, complex, elegant, dark berry fruit, fine supporting tannins, a hint of mint and dark nougat, good length, has aging potential.

Food Pairing

Strong, spicy dishes (beef, game)

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.