

TINHOF NOIR 2022



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard: Langau, Neuwiese, Fehlmühl, Feiersteig
Site Type:	hilly land
Varietal:	Zweigelt 95 % 34 - 49 years Blaufränkisch 5 %
Geographical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous large brown earth humus little gravelly dry

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked September 14
Mash Fermentation:	20 - 30
Maturing:	open wooden barrel used barrel 24 month(s)
Bottling:	screw cap Dec. 10, 2025

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.9 g/l
Acid:	6.3 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2025 - 2030

Wine Description

fülliges Kirschtrot mit violetten Reflexen, würzig-fruchtige Nase nach Kirsche und Weichsel, saftig am Gaumen, straffe Struktur, schöner Ausklang

Food Pairing

idealer Begleiter würziger Speisen, passend zu Nudelgerichten, Pasta, Pizza, Steaks, ...