



WEIN VOM LEITHABERG

Eisenstadt Blaufränkisch 2023

Leithaberg DAC, Ortswein

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Fehlmühl, Reibühl, Setz
Normal Classification:	Ortswein
Site Type:	hilly land
Varietal:	Blaufränkisch 23 - 46 years 7000 plants/ha 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large limestone from Leitha large humus little



Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 15 % 20 - 30 100 %
Fermentation:	spontaneous steel tank 20 - 30 day(s) temperature control: yes 25 °C
Maturing:	large wooden barrel 2500 L used barrel 22 month(s) Blaufränkisch
Bottling:	screw cap April 9, 2026
Certification:	Yes

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	0.7 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2025 - 2034

Product Codes



EAN: 9120022473284
Prüfnummer: N 19536/24

Wine Description

Deep ruby colour, violet reflections, subtle ochre rim. Delicate flavours of red forest berries, fresh heart cherries, a hint of herbs and orange zest. Medium complexity, fine fruit sweetness, a hint of redcurrants, ripe tannins, mineral finish, an elegant food companion.

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.

Food recommendation

perfect match to spicy dishes, steaks as well as deer and cheese