# EISENSTADT NEUBURGER & WEISSBURGUNDER 2023

Tinhof
WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

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| **Origin:** | Austria, Burgenland, Leithaberg |
| **Quality grade:** | Leithaberg DAC |
| **Site:** | Eisenstaedter single vineyard Feiersteig |
| **Normal Classification:** | Ortswein |
| **Site Type:** | hilly land |
| **Varietal** | Neuburger 60 % \| 32 - 49 years<br>Weißburgunder 40 % |
| **Geografical Orientation:** | south east |
| **Sea Level:** | 200 - 220 m |
| **Soil** | calcareous \| large<br>brown earth<br>limestone from Leitha<br>humus \| medium |

**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.

## Cellar

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| **Harvest** | handpicked \| September 27 |
| **Fermentation:** | spontaneous |
| **Maturing** | large wooden barrel \| 2500 L \| used barrel \| 12 month(s) |
| **Bottling** | screw cap \| August 16 |

## Data

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| **Wine Type:** | Still wine \| white \| dry |
| **Alcohol:** | 13 % |
| **Residual Sugar:** | 1.3 g/l |

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|---|---|
| **Acid:** | 5.4 g/l |
| **Certificates:** | bio-organic, AT-BIO-402 |
| **Drinking Temperature:** | 10 - 12 °C |
| **Aging Potential:** | high (15 years) |
| **Optimum Drinking Year:** | 2025 - 2038 |

## Awards

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| **A la Carte:** | 94 |
| **Jancis Robinson:** | 16 |

## Wine Description

A very ripe nose of pure pear flesh has an almost iced notion of lemon freshness that counters the warmth. There also is a hint of hay. The palate presents these flavors—pear flesh, lemon and hay—in a very balanced fashion, where bright, balancing freshness takes the lead. There is concentration and a bone-dry, bright finish. This is lovely now but will evolve to become nuttier and rounder.