



WEIN VOM LEITHABERG

# Leithaberg Kalk Weiß 2023

## Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.



Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2024 - 2038

## Award

Falstaff:	92
A la Carte:	92

## Vineyard

### 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.

Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder   32 - 49 years 7000 plants/ha   3500 liter/ha Neuburger 7000 plants/ha   3500 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous   large brown earth limestone from Leitha humus   medium



## Weather / Climate

Climate:	pannonic
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## Harvest and Maturing

Harvest:	handpicked   September 9 - September 16
Malolactic Fermentation:	no
Fermentation:	spontaneous large wooden barrel   2500 L   used barrel   15 - 20 day(s)
Skin Contact:	8 - 12 hour(s)
Maturing:	large wooden barrel   2500 L   used barrel   9 month(s)
Bottling:	screw cap   June 12, 2024 May 16, 2025

## Product Codes

Prüfnummer:	L-N16111/24
EAN:	9120022473406

## 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

fish and light meat with spicy vegetable, strong hard cheese