

LEITHABERG WEISSBURGUNDER 2023

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Weißburgunder 32 - 49 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large brown earth limestone from Leitha 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

Harvest:	handpicked September 16
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 6 month(s) steel tank 2000 L 6 month(s)
Bottling:	screw cap March 22, 2024

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	5.9 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2024 - 2038

Awards

Jancis Robinson:	16,5
A la Carte:	93

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.