



WEIN VOM LEITHABERG

Ried Golden Erd Neuburger 2023

Leithaberg DAC, Riedenwein

| | |
|----------------------------------|-----------------------------------------------------------------------|
| Origin: | Austria, Burgenland, Leithaberg, Eisenstadt |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Golden Erd |
| Normal Classification: | Riedenwein |
| Site Type: | hilly land |
| Varietal: | Neuburger 44 - 54 years 7000 plants/ha 4500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | calcareous large brown earth humus medium coarse surface |



Vineyard Site:

This very special, small vineyard parcel is located within in the larger Ried Feiersteig. It was documented in the mountain ledgers of 1579 as the best vineyard parcel. This southeast-facing vineyard is characterised by pure, coarse-grained Leithakalk (Leitha shell limestone) with shallow humus cover. In this particularly meagre soil, the vines thrust their roots deep and produce grape bunches with small, aromatic grape berries. Cool breezes from the adjacent forest create a unique microclimate that lends wines depth, length and an inimitable aroma.



LEITHABERG™

Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | August 31

| | |
|----------------------|------------------------------------------------------------------------|
| Malolactic | no |
| Fermentation: | |
| Skin Contact: | 12 hour(s) |
| Fermentation: | spontaneous oak barrel 600 L used barrel 20 - 30 day(s) |
| Filter: | layer filtration coarse |
| Maturing: | oak barrel 600 L used barrel 12 month(s) |
| Bottling: | natural cork Aug. 16, 2024 1743 x 0.75 L 30 x 1.5 L 6 x 3 L |

Data

| | |
|-------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1.8 g/l |
| Acid: | 4.6 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking Year: | 2025 - 2043 |

Awards

| | |
|----------------------|----|
| Falstaff: | 94 |
| Gault Millau: | 93 |
| A la Carte: | 94 |

Product Codes

| | |
|--------------------|---------------|
| EAN: | 9120022472843 |
| Prüfnummer: | N 19350/24 |

Wine Description

Russet pear peel, hay flower, spruce and wet earth subtly combine into an intriguing, appetizing nose. The palate comes in with an unexpected but delightful lemon brightness that highlights that aromatic edge of conifer. The texture has a phenolic grip that is reminiscent of chewed apple pip with a rather pleasant edge of bitterness. This is rich in feel, making it a great wine for the dinner table.

Food Pairing

hearty dishes with poultry and fish, also with spicy sauces, hard cheese

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.