

RIED GOLDEN ERD NEUBURGER 2023

Tinhof

WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Golden Erd |
| Normal Classification: | Riedenwein |
| Site Type: | hilly land |
| Varietal | Neuburger 44 - 54 years |
| 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.

Cellar

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| Harvest | handpicked August 31 |
| Fermentation: | spontaneous |
| Maturing | oak barrel 600 L used barrel 12 month(s) |
| Bottling | natural cork 1743 x 0.75 L 30 x 1.5 L 6 x 3 L |

Data

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| 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 |
| Drinking Temperature: | 9 - 11 °C |
| Optimum Drinking Year: | 2025 - 2043 |

Awards

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| Falstaff: | 94 |
| Gault Millau: | 93 |
| A la Carte: | 94 |
| James Suckling: | 92 |

Wine Description

Lemon curd, pineapple, butterscotch and coconut on the nose of this full-bodied white. It's concentrated and buttery, with lingering sweet coconut notes plus lemony freshness. (jamesuckling.com)

Food Pairing

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