



WEIN VOM LEITHABERG

## Ried Kirchberg Gloriette® 2023

Leithaberg DAC, Riedenwein

<b>Origin:</b>	Austria, Burgenland, Leithaberg, Kleinhöflein
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Kleinhöfleiner single vineyard Kirchberg
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch   66 years 7000 plants/ha   2800 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	calcareous brown earth



### Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöflein district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.



AT-BIO-402  
Österreich-Landwirtschaft



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked | October 5

**Malolactic:** yes

**Fermentation:**

**Mash Fermentation:** squashed | Stems: 25 % | 15 - 20 | 100 %

<b>Fermentation:</b>	spontaneous steel tank   15 - 20 day(s)   temperature control: yes   25 °C
<b>Maturing:</b>	75 %   plastic vat   500 L   used barrel   18 month(s) 25 %   small wooden barrel   228 L   new barrel   24 month(s)
<b>Bottling:</b>	natural cork   Aug. 25, 2025

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.1 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	2028 - 2051

## Product Codes

<b>EAN:</b>	9120022472720
<b>Prüfnummer:</b>	N 18622/25

## Wine Description

The nose is rather shy but gives the slightest, most subtle whiff of camphor. For now the palate shows off its very fine-boned, graceful and soaring structure of filigree tannins as well as its pervasive and bright freshness. But the lovely cherry fruit at the heart of this elegant yet powerful wine still needs to unfold, just like all the surrounding aromatics that have something floral, fresh and beautifully lifted. A picture of finesse and elegance.

## Food Pairing

Strong, spicy dishes (beef, game)

## 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.