

RIED OBERBERG NEUBURGER 2023



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| Origin: | Austria, Burgenland, Leithaberg, Eisenstadt |
| Site: | Eisenstaedter single vineyard Oberberg |
| Site Type: | hilly land |
| Varietal: | Neuburger 32 - 47 years |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | calcareous coarse surface humus brown earth |

Vineyard Site:

The monopoly site Ried Oberberg is characterised by sandstone-like Leithakalk and its cool, south-east exposed location. The 40-year-old vines give the grapes an unmistakable character. This results in a subtle-looking Neuburger full of puristic complexity and a taut finish.

Cellar

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| Harvest: | handpicked September 18 |
| Maturing: | oak barrel used barrel 18 month(s) |
| Bottling: | natural cork April 8, 2025 1214 x 0.75 L 31 x 1.5 L 6 x 3 L |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.8 g/l |
| Acid: | 5 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 9 - 11 °C |
| Optimum Drinking Year: | 2025 - 2043 |

Awards

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| Falstaff: | 96 |
| Gault Millau: | 96 |
| A la Carte: | 95 |

Wine Description

Light golden yellow. Fine yellow fruit nuances, of mango and apricot, delicate herbal spice, a hint of fresh orange zest, multi-faceted bouquet. Medium-bodied, white apple fruit, finesse-rich structure, salty-citric finish, very light on its feet, sticks well, a complex and at the same time delicate food companion.

Food Pairing

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