



WEIN VOM LEITHABERG

## Ried Oberberg Neuburger 2023

Leithaberg DAC

<b>Origin:</b>	Austria, Burgenland, Leithaberg, Eisenstadt
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Eisenstaedter single vineyard Oberberg
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Neuburger   32 - 47 years 7000 plants/ha   4500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	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.

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked   September 18
<b>Malolactic</b>	no
<b>Fermentation:</b>	
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	spontaneous oak barrel   600 L   used barrel   20 - 30 day(s)
<b>Filter:</b>	layer filtration   coarse
<b>Maturing:</b>	oak barrel   600 L   used barrel   18 month(s)
<b>Bottling:</b>	natural cork   April 8, 2025   1214 x 0.75 L 31 x 1.5 L 6 x 3 L



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## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.8 g/l
<b>Acid:</b>	5 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking</b>	2025 - 2043
<b>Year:</b>	

## Awards

<b>Falstaff:</b>	96
<b>Gault Millau:</b>	96
<b>A la Carte:</b>	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

## 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.