RIED OBERBERG NEUBURGER 2023

WEIN VOM LEITHABERG



AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Oberberg
Site Type:	hilly land
Varietal	Neuburger | 32 - 47 years
Geografical 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

Harvest	handpicked | September 18
Fermentation:	spontaneous
Maturing	oak barrel | 600 L | 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

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
Aging Potential:	high (20 years)
Optimum Drinking Year:	2025 - 2043

Awards

Falstaff:	96
Gault Millau:	96
A la Carte:	95
James Suckling:	93

Wine Description

This is brimming with aromas of star fruit, persimmons and yellow pears, plus some sweet spices and honey. It's medium- to full-bodied and creamy, with mineral freshness underneath. Drink now or hold. (jamessuckling.com)

Food Pairing

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

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