

RIED OBERBERG NEUBURGER 2023



Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
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

Harvest:	handpicked September 18
Fermentation:	spontaneous
Maturing:	oak barrel 600 L used barrel 18 month(s)
Bottling:	natural cork 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
Optimum Drinking Year:	2025 - 2043

Awards

Falstaff:	96
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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