



WEIN VOM LEITHABERG

Ried Scharzer Neuburger & Weißburgunder 2023

Leithaberg DAC, Riedenwein

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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Leithaberg DAC |
| Site: | Müllendorf Ried Scharzer |
| Normal Classification: | Riedenwein |
| Site Type: | hilly land |
| Varietal: | Neuburger 31 - 51 years 7000 plants/ha 4500 liter/ha Weißburgunder 31 - 51 years 7000 plants/ha 4500 liter/ha |
| Geographical Orientation: | south west |
| Sea Level: | 180 - 200 m |
| Soil: | calcareous coarse surface brown earth |



Vineyard Site:

Located next to a chalk quarry, the vineyard faces south-west and is therefore significantly influenced by the setting evening sun. Beneath a thin layer of brown earth, pure Leitha limestone emerges, which is so unique to this particular vineyard. The vines have been rooted in it for decades and the surrounding pine and oak forest ensures that this special place cools down at night.

Weather / Climate

Climate: pannonic

Cellar

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| Harvest: | handpicked September 12 |
| Malolactic | no |
| Fermentation: | |
| Skin Contact: | 12 hour(s) |
| Fermentation: | spontaneous oak barrel 600 L used barrel 20 - 30 day(s) |
| Maturing: | big oak barrel 600 L used barrel 18 month(s) |
| Bottling: | natural cork April 8, 2025 573 x 0.75 L 30 x 1.5 L 6 x 3 L |

Data

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|------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 14 % |
| Residual Sugar: | 2.9 g/l |
| Acid: | 4.7 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | high |
| Optimum Drinking | 2025 - 2043 |
| Year: | |



Product Codes

EAN: 9120022473611
Prüfnummer: L-N19536/23

Wine Description

Die Reben wachsen neben einem Kreidesteinbruch auf weißem Leithakalk und präsentieren damit ihre unverwechselbare Herkunft.

Food Pairing

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse

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.