



WEIN VOM LEITHABERG

## Ried Setz Blaufränkisch 2023

Leithaberg DAC, Riedenwein

<b>Origin:</b>	Austria, Burgenland, Leithaberg, Kleinhöflein
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Ried Setz
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch   50 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	160 - 180 m
<b>Soil:</b>	black slate

### Vineyard Site:

Located below the Tätschler vineyard, the Setz vineyard in our winery has a unique feature. It is the only vineyard that has a significant amount of slate. Documented since 1569, grapes with a special aroma grow here. Unlike all our wines grown on Leithakalk, the weathered slate imparts a cool freshness and profound elegance to this wine. The south-facing orientation of the vineyard and the resulting sunlight during long late summer days allow the grapes to ripen optimally until autumn.

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked   October 5
<b>Fermentation:</b>	spontaneous
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 30 %   wooden fermentation stand   3000 L   used barrel   4 week(s)
<b>Fermentation Process:</b>	pump over   1 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	oak barrel   500 L   used barrel   18 month(s)
<b>Bottling:</b>	natural cork   Aug. 25, 2025

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.3 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking</b>	2027 - 2051
<b>Year:</b>	

## Product Codes

<b>EAN:</b>	9120022473307
<b>Prüfnummer:</b>	N 18621/25



## Wine Description

Dark ruby garnet, violet reflections, delicate brightening at the edges. Fresh black cherries, subtle nuances of forest berries, delicate herbal spice, underlaid with minerality. Juicy, complex, elegant, dark berry fruit, fine supporting tannins, a hint of mint and dark nougat, good length, has aging potential.

## Food Pairing

Strong, spicy dishes (beef, game)

## 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.