

RIED TATSCHLER WEISSBURGUNDER 2023



Origin:	Austria, Burgenland, Leithaberg, Grosshöflein
Site:	Ried Tatschler
Site Type:	hillside
Varietal:	Weißburgunder 32 - 49 years
Geographical Orientation:	south
Sea Level:	180 - 190 m
Soil:	humus lime

Vineyard Site:

The Tatschler vineyard in Grosshöflein is a wind-protected basin site that faces south-east. Over the centuries, a massive layer of humus with limestone inclusions has formed, guaranteeing the vines optimum nutrient and water availability. This results in intense, aromatic wines with elegant acidity. The morning sun helps the grapes to dry quickly and optimally supports our organic farming methods. The surrounding forest to the north provides the necessary cooling with the cool, nocturnal winds.

Cellar

Harvest:	handpicked September 18
Mazeration:	squashed
Maturing:	oak barrel used barrel 18 month(s)
Bottling:	natural cork April 8, 2025 1236 x 0.75 L 30 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2 g/l
Acid:	4.8 g/l
Certificates:	AT-BIO-402
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2026 - 2043

Awards

Falstaff:	94
Gault Millau:	95
A la Carte:	94

Wine Description

Helles Goldgelb. Ein Hauch von frischem gelbem Apfel und Wiesenkräutern. Saftig, feine Kernobstnuancen, finessenreich strukturiert, ein Hauch von Blütenhonig, mineralisch, zartes Karamell im Nachhall, zitronig im Rückgeschmack.

Speisenempfehlung

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