



WEIN VOM LEITHABERG

Ried Tatschler Weißburgunder 2023

Leithaberg DAC, Riedenwein

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|----------------------------------|---|
| Origin: | Austria, Burgenland, Leithaberg, Grosshöflein |
| Quality grade: | Leithaberg DAC |
| Site: | Ried Tatschler |
| Normal Classification: | Riedenwein |
| 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.

Weather / Climate

Climate: pannonic

Cellar

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| Harvest: | handpicked September 18 |
| Malolactic | no |
| Fermentation: | |
| Sulfur Added: | yes, wine |
| Mazeration: | squashed 6 hour(s) with stems: yes |
| Fermentation: | spontaneous oak barrel 500 L used barrel 20 - 30 day(s) |
| Filter: | filtered coarse |
| Maturing: | oak barrel 500 L 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

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

Awards

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

Product Codes

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|--------------------|---------------|
| EAN: | 9120022473239 |
| Prüfnummer: | N 19535/23 |

Wine Description

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

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.

Speisenempfehlung

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