RIED TATSCHLER WEISSBURGUNDER 2023

WEIN VOM LEITHABERG

AT-BIO-402
Österreich-Landwirtschaft

LEITHABERG

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Ried Tatschler
Normal Classification:	Riedenwein
Site Type:	hillside
Varietal	Weißburgunder | 32 - 49 years
Geografical 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
Fermentation:	spontaneous
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

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

Awards

Falstaff:	94
Gault Millau:	95
A la Carte:	94
James Suckling:	93

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Wine Description

This cool, creamy and textured white has aromas of honeysuckle, lemons, pie crust, papayas and chamomile. It's medium-bodied with a stony, chalky undertone. Fresh and minerally finish. Drink or hold. (jamessuckling.com)

Food Pairing

kräftige Gerichte mit Geflügel und Fisch, dazu herzhafte Soßen und Hartkäse