

# RIED TATSCHLER WEISSBURGUNDER 2023

*Tinhof*  
WEIN VOM LEITHABERG



<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Ried Tatschler
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hillside
<b>Varietal</b>	Weißburgunder   32 - 49 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 190 m
<b>Soil</b>	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

<b>Harvest</b>	handpicked   September 18
<b>Fermentation:</b>	spontaneous
<b>Maturing</b>	oak barrel   500 L   used barrel   18 month(s)
<b>Bottling</b>	natural cork   1236 x 0.75 L 30 x 1.5 L 6 x 3 L

## Data

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

## Awards

<b>Falstaff:</b>	94
<b>Gault Millau:</b>	95
<b>A la Carte:</b>	94
<b>James Suckling:</b>	93

## 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. (jamesuckling.com)