

# GRÜNER VELTLINER 2023

## Wine Description

Refreshing, uncomplicated drinking enjoyment. A field blend of Grüner Veltliner & Co.

Wine Type:	still wine   white   dry
Alcohol:	12 %
Residual Sugar:	1.2 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2024 - 2029

## Vineyard

### Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Origin:	Austria, Leithaberg DAC, Eisenstadt
Quality grade:	Qualitätswein
Site:	Eisenstädter Rieden: Fehlmühl, Tatschler
Site Type:	hilly land
Varietal:	Grüner Veltliner   25 - 40 years
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	brown earth humus lime

## Weather / Climate

Climate:	pannonic
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## Harvest and Maturing

Harvest:	handpicked   September 9 - September 19
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank   15 - 20 day(s)   0 - 0 °C
Filter:	layer filtration   coarse
Maturing:	steel tank   6 month(s)
Bottling:	screw cap   March 22, 2024
Certification:	Yes

## Product Codes

EAN:	9120022473178
Prüfnummer:	L-N4923/24



## 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 18 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.

## Food recommendation:

for light summer cuisine with fish and vegetables